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Food Safety  
and Inspection  
Service

March 1, 1984

# Meat and Poultry Inspection, 1983

## Report of the Secretary of Agriculture to the U. S. Congress





## Preface

USDA's Food Safety and Inspection Service (FSIS) is responsible for administering a comprehensive system of inspection laws. In carrying out its mission, FSIS strives to maintain a safe, wholesome, and properly labeled food supply at the least possible cost. The agency's actions and accomplishments during 1983 reflect its commitment to that goal. This report summarizes domestic meat and poultry inspection, foreign inspection program review, and related FSIS activities in the past year.

The list of plants certified to export to the United States is being presented to Congress as an addendum to this publication. It is available from FSIS upon request.

In this publication, information about domestic inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems is presented on a calendar year basis, as required by law. The report is organized as follows:

Part I describes FSIS and its responsibilities. It also describes the organizational units involved in meat and poultry inspection and related functions, and it shows the interdependence of these units.

Part II statistically summarizes domestic inspection and related activities for fiscal year 1983 (October 1, 1982, through September 30, 1983).

Part III statistically summarizes FSIS review of foreign inspection systems and related activities for calendar year 1983.

Part IV describes agency actions taken to improve the efficiency and cost-effectiveness of inspection and related functions, and actions on issues of public concern.

Readers may also wish to examine the **Food Safety and Inspection Service Program Plan for Fiscal Year 1984**, which describes the functions and planned activities for fiscal year 1984. The Plan may be requested from the Policy and Program Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 108, Cotton Annex, Washington, D.C. 20250.

Questions about this report or about FSIS may be directed to Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections 301(c)(4) and 20(e) of the Federal Meat Inspection Act, as amended (21 U.S.C. 661 and 21 U.S.C. 620); and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454).



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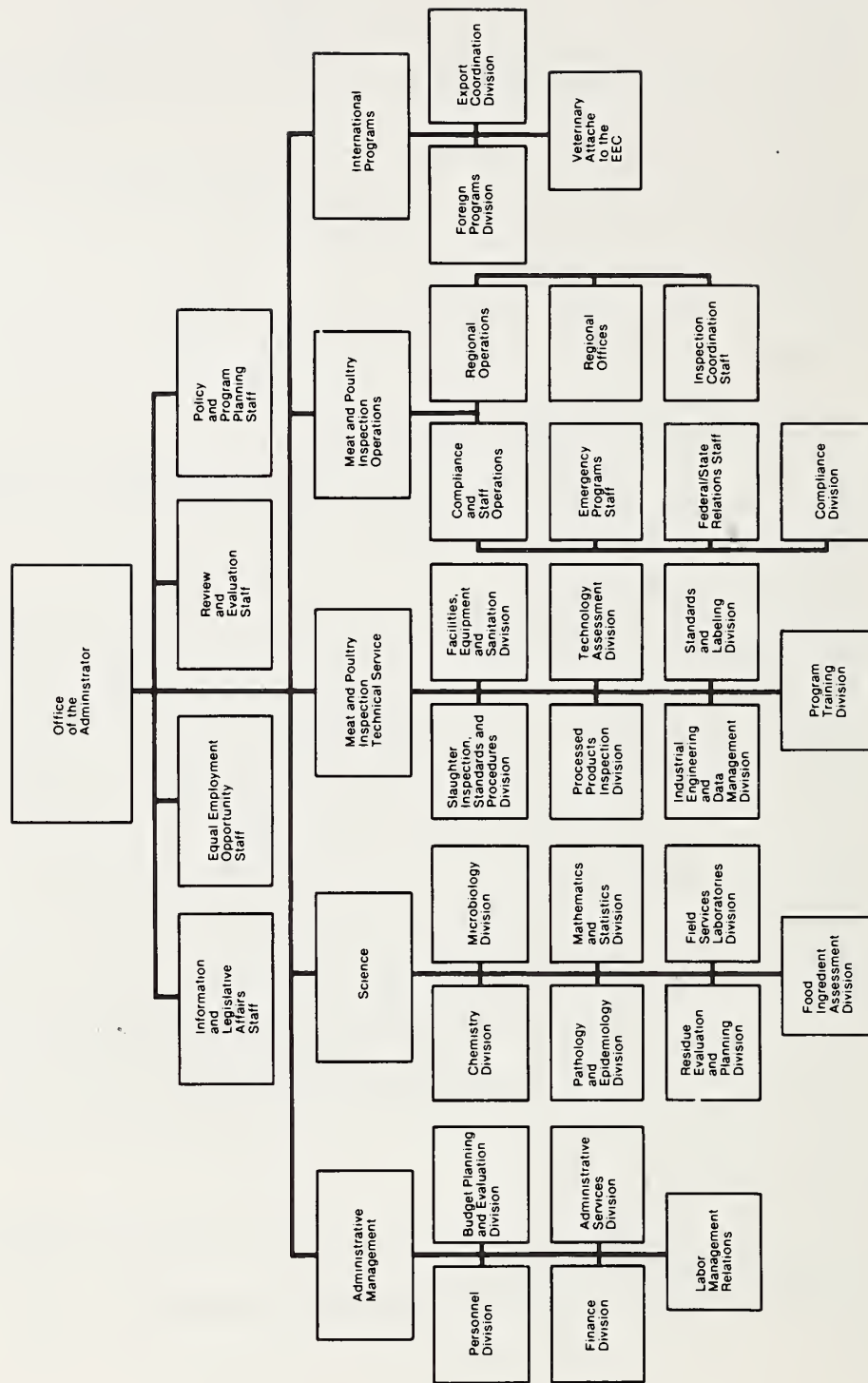
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# Food Safety and Inspection Service Organizational Structure





# I: Organization and Responsibilities

## Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture assures that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled. The Agency has five major program units: Meat and Poultry Inspection Operations, Meat and Poultry Inspection Technical Services, Science, International Programs, and Administrative Management. Each major program unit is headed by a deputy administrator who reports to the administrator of FSIS.

FSIS carries out the U.S. Department of Agriculture's responsibilities under the authority of the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by assuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect producers by ensuring that no one gains an unfair economic advantage by putting unwholesome or misbranded products on the market.

FSIS interacts with other agencies within the Department, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Economic Research Service, and the Statistical Reporting Service. FSIS also maintains relationships with other Federal agencies having roles in food safety assurance, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

## Meat and Poultry Inspection Operations

Meat and Poultry Inspection Operations (MPIO) encompasses the divisions of FSIS which provide inspection in domestic meat and poultry plants, direct the agency's compliance activities, and oversee the Federal-State cooperative inspection program. Only federally inspected meat and poultry plants may sell their products in interstate and foreign commerce. The Deputy Administrator for MPIO directs the activities of Regional Operations, Compliance and Staff Operations, and the Program Management Support Staff.

### REGIONAL OPERATIONS

Regional Operations oversees the more than 8,000 inspectors in plants that sell meat and poultry in interstate and foreign commerce. In addition, Regional Operations monitors product labels for accuracy, facilities and individuals for compliance with the inspection laws and regulations, and State programs for standards at least equal to those of the Federal inspection laws. These activities are carried out by a network of five regional offices, plus area offices, and inspection circuits.

Each region, as shown in figure 1, includes five or six subordinate area offices, each managed by an area supervisor. Each area includes several inspection circuits; each circuit supervisor supervises inspectors-in-charge of the plants within a circuit. The majority of the inspection workload is borne by field employees--the workforce of food inspectors and veterinarians who actually perform inspection in meat and poultry slaughtering and processing plants.

In 1983, to distribute workloads more equitably, two of the Meat and Poultry Inspection Regions were realigned. On October 1, Puerto Rico was transferred from the Northeast to the Southeast Region, and is now under the jurisdiction of the Tallahassee area office. On October 30, the District of Columbia, Maryland, Delaware, and Virginia (except for six counties in the Shenandoah Valley Area) were shifted from the Southeast to the Northeast Region.

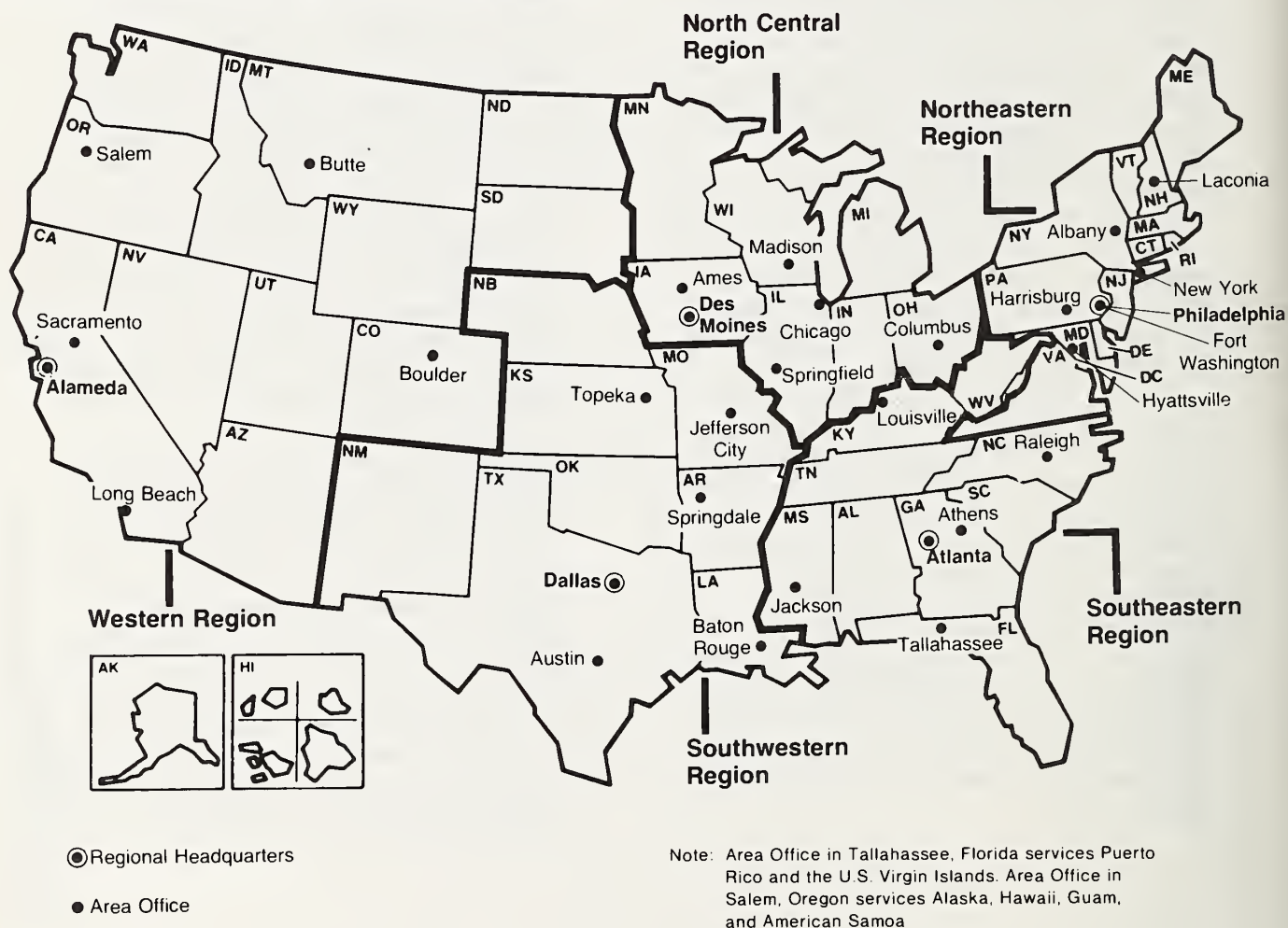
The **Emergency Programs Staff** assesses the significance of food contamination incidents and coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, the staff initiates

recall action to recover products suspected of adulteration or misbranding. In addition, the Staff initiates the Contamination Response System, an interagency control system for responding quickly and efficiently to problems involving drug and chemical residues in the food supply.

The **Federal-State Relations Staff** provides technical support and direction to State governments to assure that State inspection programs enforce requirements at least equal to those of the Federal inspection laws. State-inspected plants may sell their products only within the State. The staff also gives technical assistance to plants operating under the

Figure 1

# Meat and Poultry Inspection Regions and Area Offices



Talmadge-Aiken Act and coordinates the interpretation of policies for reviewing certain operations that are exempt from routine inspection.

The **Compliance Division** monitors businesses engaged in interstate food marketing and distribution. The Division investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and assures that appropriate criminal, administrative, and civil sanctions are carried out.

### **Meat and Poultry Inspection Technical Services**

Meat and Poultry Inspection Technical Services (MPITS) performs much of the developmental and experimental work that serves as the basis for refining and modernizing inspection standards and procedures. MPITS also assesses the food safety and public health implications of emerging agricultural practices and technology, provides training for inspection personnel, develops meat and poultry product standards, and approves product labels. The Deputy Administrator for Meat and Poultry Inspection Technical Services directs the following divisions: Facilities, Equipment and Sanitation; Industrial Engineering and Data Management; Processed Products Inspection; Program Training; Slaughter Inspection Standards and Procedures; Technology Assessment; and Standards and Labeling.

The **Facilities, Equipment and Sanitation Division** develops standards for facilities, equipment, and sanitation programs which will assure that products produced in a plant will be sanitary and wholesome. The Division is responsible for

approving drawings and specifications of meat and poultry facilities and equipment prior to their use in federally inspected plants.

The **Industrial Engineering and Data Management Division** conducts work measurement studies which are used in the development of more efficient inspection methods and workplace design, and to determine staffing needs. The Division also develops and manages agency automated information systems and operates the FSIS computer facilities.

The **Processed Products Inspection Division** establishes industry operating requirements and inspection procedures for ensuring that processed meat and poultry products are safe, wholesome, unadulterated, and correctly labeled. The Division also develops guidelines for the Total Quality Control (TQC) inspection program and evaluates plant quality control systems for participation in TQC.

The **Slaughter Inspection Standards and Procedures Division** develops regulations and standards for use in plants slaughtering meat and poultry. The Division designs, tests, and helps implement efficient, cost-effective procedures for the ante-mortem and post-mortem inspection of animals.

The **Program Training Division** plans, develops, and administers all inspection training policies and programs. Training is conducted on the job and at the Fort Worth, Tex., Training Center. Educational materials are also made available for loan.

The **Standards and Labeling Division** reviews and approves all labels for



federally inspected meat and poultry products. Label reviewers make sure the label is truthful and not misleading and that the product contains appropriate ingredients. The Division also develops formal product standards which specify the meat or poultry content and ingredients of processed products.

The **Technology Assessment Division** collects information on emerging scientific, technological, and industrial research from a network of domestic and international monitoring stations. The Division assesses research information and identifies those issues with potentially high impact on FSIS, the industry, and consumers.

## **Science**

The Science program furnishes analytical support and scientific guidance to the meat and poultry inspection program. Science support services are designed to assure that meat and poultry products are safe from disease, microorganisms that cause food poisoning, harmful chemicals, and toxins. In addition, laboratory analysis enables FSIS to detect unsanitary preparation and economic adulteration (the substitution of cheaper or less desirable ingredients for those required).

Science cooperates with other Federal agencies (notably FDA, EPA, and the Centers for Disease Control) and with State and local health authorities in carrying out its responsibilities. It develops and maintains close ties with national and international scientific communities in order to keep abreast of scientific and technological

advances and to open new avenues for the exchange of scientific information.

The Deputy Administrator for Science directs the activities of seven divisions: Pathology and Epidemiology, Chemistry, Microbiology, Residue Evaluation and Planning, Field Service Laboratories, Food Ingredient Assessment, and Mathematics and Statistics.

The **Pathology and Epidemiology Division** develops the pathology, epidemiology, and serology programs that support meat and poultry inspection. The Division provides laboratory and investigative services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents found in meat and poultry products. The Division operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards.

The **Chemistry Division** develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. The Division performs highly complex chemical analyses, coordinates an accredited laboratory program, and conducts onsite technical reviews of chemistry field service laboratories to assure the quality and integrity of analytical results. In addition, the division participates with FDA in evaluating new animal drug applications.

The **Microbiology Division** provides analytical support to the FSIS meat and poultry inspection program and advises other Federal, State, and

local agencies. The Division develops economical and efficient analytical screening methods for use in laboratories, in plants, and on the farm. The Division also plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations on the safety and quality of products and processes.

**The Residue Evaluation and Planning Division** develops and coordinates the FSIS role in controlling unsafe drug and chemical residues that may occur in meat and poultry. The Division develops residue monitoring and surveillance programs for both the domestic and import inspection programs. It also has primary responsibility for the Residue Avoidance Program; a cooperative educational effort involving producer organizations and the Extension Service.

**The Field Service Laboratories Division** is a network of laboratories strategically located to provide analytical support to FSIS activities. The laboratories are located in Athens, Ga.; St. Louis, Mo.; and San Francisco, Calif. FSIS augments the analytical capacity of these laboratories by contracting with State and private laboratories.

**The Food Ingredient Assessment Division** provides evaluative support, planning, and guidance in the scientific areas of nutrition and product safety. The Division evaluates the chemical safety and suitability of ingredients and food additives used in meat and poultry products. It also evaluates the safety of packaging materials and chemical compounds.

**The Mathematics and Statistics Division** provides mathematical and statistical support for the

inspection program. The Division summarizes and assists in the interpretation of data developed within the agency, advising other staffs on the validity and application of statistical conclusions.

## **International Programs**

International Programs (IP) carries out the requirements of the Federal Meat Inspection Act and the Poultry Products Inspection Act to assure the wholesomeness of imported meat and poultry products. This unit also coordinates activities to reduce regulatory barriers to the export of U.S. meat and poultry products and maintain a favorable trade picture for these products in foreign markets. IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in international trade in meat and poultry products. The Deputy Administrator for IP manages program activities carried out by the Foreign Programs Division, the Export Coordination Division, and the Veterinary Attache to the European Economic Community.

**The Foreign Programs Division** carries out USDA's responsibility to assure that meat and poultry imports are produced under inspection systems that are at least equal to that of the United States, and that the products meet U.S. requirements. This is accomplished by reviewing the laws and regulations of foreign countries for equivalency, conducting periodic reviews of plants certified to export to the United States, and evaluating the operations of the foreign inspection systems.

The Division develops standards for inspecting imported products and for evaluating foreign inspection systems.



To assure that the same standards of inspection are upheld in foreign as in federally inspected U.S. plants, 20 veterinary medical officers with considerable experience in domestic inspection carry out periodic onsite reviews of foreign plants. Nine of these officers are stationed in countries that are major exporters to the United States (two in Australia and one each in Canada, Costa Rica, Denmark, the Netherlands, New Zealand, Uruguay, and the Federal Republic of Germany). The other reviewers are stationed in Washington, D.C., and travel when necessary. Officers of the Foreign Programs Division made 2,130 reviews of certified plants in 1983. The data from each review is reported in the list of certified plants in an addendum to this report.

The Foreign Programs Division is also responsible for operating the FSIS Automated Import Information System (AIIS), which maintains an updated compliance history of products from each foreign establishment. The AIIS provides additional assurance that imported products are being inspected in accordance with current procedures applied to domestic products.

**The Export Coordination Division (ECD)** facilitates the export of U.S. meat and poultry products. The Division maintains liaison with over 70 foreign inspection programs. Officials of the Division meet with foreign government officials in this country and abroad concerning requirements that differ from those of the United States. Requirements for exporting meat and poultry to foreign markets are outlined and periodically updated in the Meat and Poultry Inspection Manual and in Meat and Poultry Inspection Bulletins.

The Division interprets foreign export requirements for FSIS inspection personnel, individual establishments and industry organizations. ECD assists the U.S. meat and poultry industry in meeting the requirements for exporting to foreign markets by helping to resolve potential differences in the interpretation of export requirements.

The Division coordinates and evaluates the export certification program through periodic reviews of field export procedures. A data base on meat and poultry exports is maintained to help the Division set priorities and to satisfy the information needs of the Agency. The Division is also responsible for planning, scheduling, and coordinating reviews of U.S. plants by foreign officials.

**The Veterinary Attache** is responsible for the onsite presentation of the U.S. perspective and position on matters of mutual concern to FSIS and those of the EEC and its member States. In addition, the Veterinary Attache provides broad veterinary expertise for the U.S. diplomatic mission to the EEC, thus establishing a sound technical foundation for the consideration and resolution of issues of interest.

## **Units in the Office of the Administrator**

**The Policy and Program Planning Staff** carries out an Agencywide, systematic review of existing regulations and coordinates the review and approval of new regulations. The Staff also coordinates all FSIS emergency preparedness functions, and develops options for Agency management to consider in the formulation of new policy.

**The Review and Evaluation Staff**  
monitors the effectiveness of FSIS inspection programs and carries out special studies and evaluations to improve program effectiveness. The Staff also coordinates FSIS participation in efforts to reduce fraud, waste, and mismanagement, and in audit activities of the U.S. General Accounting Office and USDA's Office of the Inspector General.

## II: Domestic Program Activities

### Federally Inspected Plants

Table 1 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1983.

Only federally inspected plants may sell their products in interstate or foreign commerce. Talmadge-Aiken plants are federally inspected, but staffed by State employees.

Table 1

Type of Plant	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Slaughtering	331	187	2	520
Processing	2,527	279	2,313	5,119
Slaughtering and processing	1,057	140	326	1,523
Subtotal	3,915	606	2,641	7,162
Talmadge-Aiken	167	9	111	287
Total	4,082	615	2,752	7,449

### Federally Inspected Plants by State or Territory

Table 2 presents the number of federally inspected meat, poultry, and combination meat/poultry plants that

operated under Federal inspection in each State or U.S. territory as of September 30, 1983.

Table 2

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Alabama	17	25	17	59
American Samoa	1	--	--	1
Arizona	20	--	12	32
Arkansas	69	37	48	154
California	376	64	338	778
Colorado	89	6	53	148
Connecticut	69	8	46	123
Delaware	5	5	2	12
District of Columbia	11	4	6	21
Florida	51	8	31	90

(continued)

Table 2 (Continued)

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Georgia	31	43	35	109
Guam	1	--	3	4
Hawaii	1	--	1	2
Idaho	45	--	37	82
Illinois	206	14	100	320
Indiana	47	16	25	88
Iowa	58	6	33	97
Kansas	38	1	24	63
Kentucky	116	6	62	184
Louisiana	19	6	15	40
Maine	14	2	19	35
Mariana Islands	1	--	3	4
Maryland	27	13	16	56
Massachusetts	108	19	75	202
Michigan	298	6	98	402
Minnesota	53	21	110	184
Mississippi	5	18	12	35
Missouri	174	27	105	306
Montana	26	--	43	69
Nebraska	87	8	57	152
Nevada	6	3	17	26
New Hampshire	11	3	17	31
New Jersey	145	13	107	265
New Mexico	10	--	15	25
New York	380	35	277	692
North Carolina	36	22	23	81
North Dakota	25	--	14	39
Ohio	84	11	54	149
Oklahoma	28	3	18	49
Oregon	82	4	36	122
Pennsylvania	458	53	199	710
Puerto Rico	69	2	31	102
Rhode Island	34	7	16	57
South Carolina	22	10	12	44
South Dakota	15	3	6	24
Tennessee	120	15	74	209
Texas	142	16	135	293
Utah	12	5	17	34

(continued)

Table 2 (Continued)

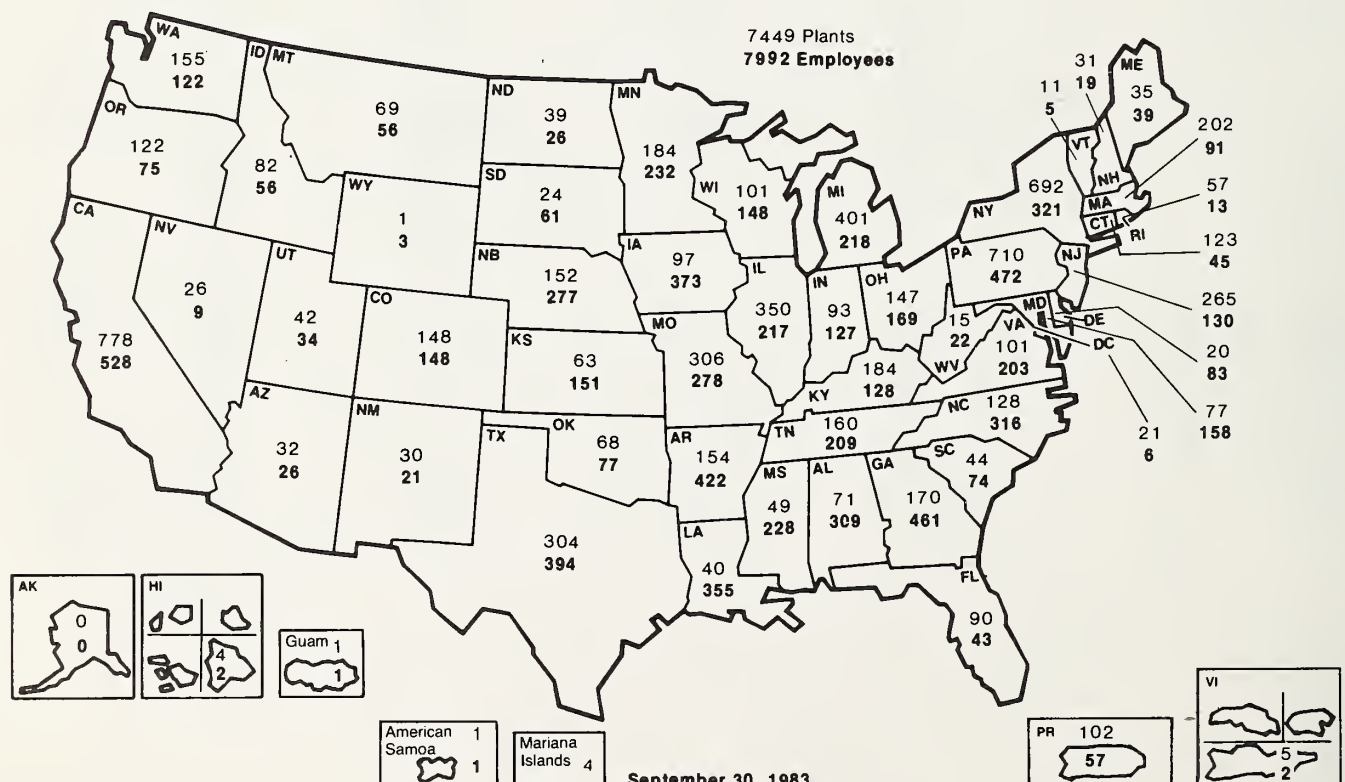
State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Vermont	4	--	7	11
Virginia	28	16	26	70
Virgin Islands	2	--	3	5
Washington	82	10	63	155
West Virginia	7	2	6	15
Wisconsin	50	10	41	101
Wyoming	--	--	1	1
Subtotal	3,915	606	2,641	7,162
Talmadge-Aiken Plants	167	9	111	287
Total	4,082	615	2,752	7,449

Figure 2

**Federally Inspected Plants and Inspectors by Location**

Figure 2 shows federally inspected plants and full-time permanent field personnel by location. The figures for plants include those staffed by USDA employees, and Talmadge-Aiken plants, which are

federally inspected but staffed by State employees. The figures for employees include all USDA inspectors, and field supervisory and support personnel.





## Number of Livestock Federally Inspected 1981-83

Table 3 and figure 3 summarize the number of meat animals inspected at slaughter in federally inspected plants in fiscal years 1981-1983. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Figure 3

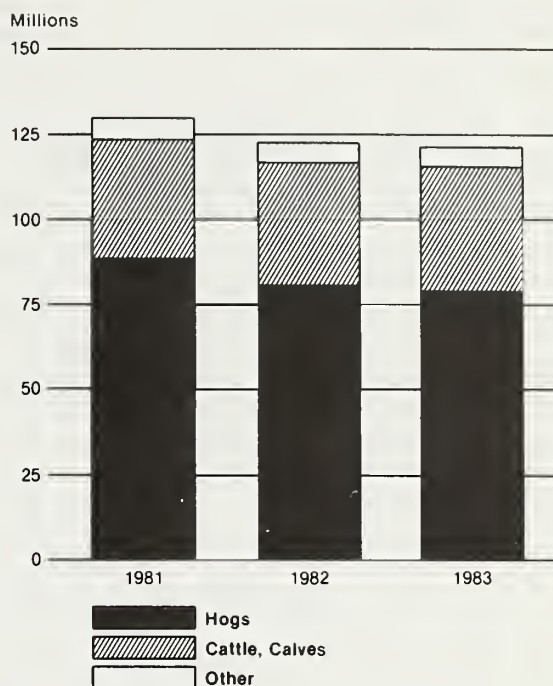


Table 3

Species (thousands)	1981	1982	1983
Cattle	32,899	33,261	33,528
Calves	2,383	2,647	2,719
<b>Subtotal</b>	<b>35,282</b>	<b>35,908</b>	<b>36,247</b>
Swine	88,158	80,594	78,993
Goats	79	79	82
Sheep & Lambs	5,672	5,972	6,226
Equines	281	192	139
<b>Subtotal</b>	<b>6,032</b>	<b>6,243</b>	<b>6,447</b>
<b>Total</b>	<b>129,472</b>	<b>122,745</b>	<b>121,687</b>

## Number of Poultry Federally Inspected 1981-83

Table 4 and figure 4 summarize the number of poultry inspected at slaughter in federally inspected plants during fiscal years 1981 through 1983.

The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. The Department is reimbursed for the costs of such voluntary inspection.

Figure 4

Billions  
of Birds

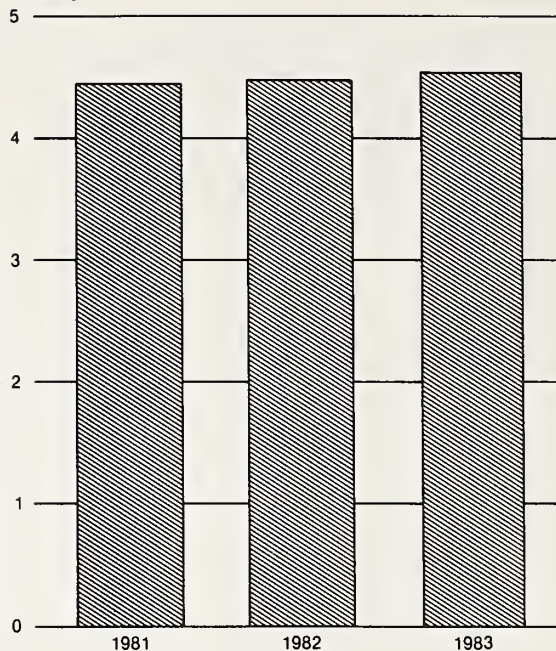


Table 4

Class (thousands)	1981	1982	1983
Young chickens	4,058,280	4,079,196	4,155,861
Mature chickens	205,374	196,111	190,417
Fryer-roaster turkeys	9,353	6,309	4,339
Young turkeys	153,233	153,602	160,024
Old turkeys	1,381	1,245	1,265
Ducks	17,924	19,404	20,644
Other	1,446	984	1,119
Total	4,446,991	4,456,851	4,533,669

## Processed Meat and Poultry Products Federally Inspected 1981-83

Table 5 and figure 5 summarize the Federal inspection of processed meat and poultry products during fiscal years 1981-1983. The weight figures represent the total weight of finished products, including ingredients other than meat or poultry. The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

Figure 5

Billions  
of Pounds

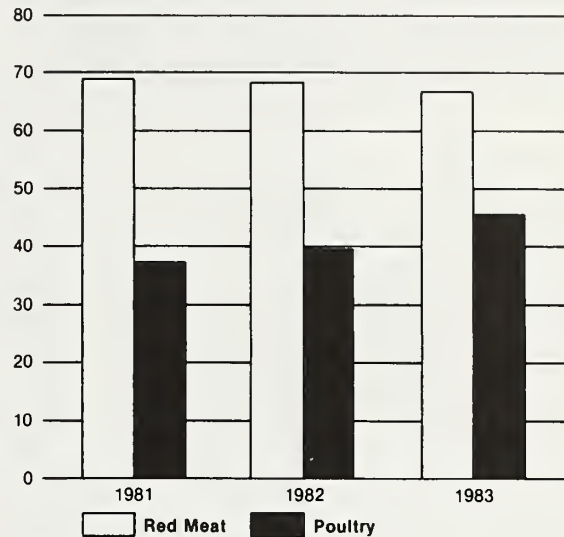


Table 5

Product (million pounds)	1981	1982	1983
Meat products	68,695	68,323	66,588
Poultry products	37,217	39,521	45,718
Total	105,912	107,844	112,306

## Animal Carcasses Condemned

Table 6 summarizes the number of animal carcasses condemned during fiscal year 1983. Animals are condemned for disease,

contamination, or adulteration during ante-mortem or post-mortem inspection.

Table 6

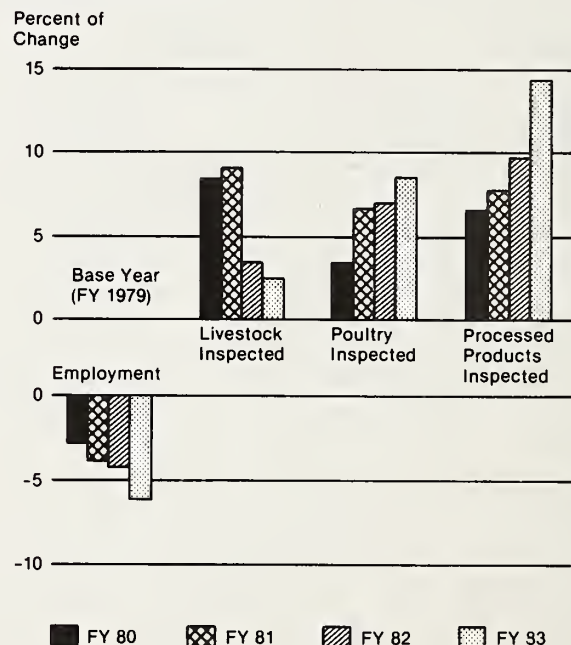
Species	Inspected	Condemned	Condemned as a percent of those inspected
Cattle	33,405,565	122,895	.37
Calves	2,719,039	36,133	1.33
Swine	78,992,743	189,145	.24
Goats	81,770	515	.63
Sheep	6,226,306	31,347	.50
Equine	139,017	722	.52
Total Meat	121,306,579	380,756	.31
Total Poultry	4,533,669,000	42,821,640	.94

## Federal Inspection Activities and Federal Employment of Inspection Personnel 1980-83

As figure 6 illustrates, the inspection workload has increased since 1979, but Federal employment of inspection personnel has actually decreased during that period. FSIS has been able to achieve this reduction in employment by making program improvements, most notably by implementing a series of new post-mortem inspection procedures.

Figure 6

### Changes in Federal Inspection and MPI Employment Level





## Compliance Activities

Approximately 7,655 meat and poultry product handlers are periodically reviewed by Compliance officers. Adjustable risk categories determine the frequency of scheduled reviews;

additional reviews are conducted randomly. Total reviews for fiscal year 1983 numbered approximately 40,000. Table 7 summarizes related enforcement actions.

**Table 7**

Action	Number	Pounds
Detention of suspect product	748	7,047,473
Monitoring of product recalls	14	794,350
Court seizures initiated by Compliance	4	107,944
Irregularities reported to inspection supervisors	1,130	
Cases received by Compliance	674	
Cases referred to Inspector General	13	
Cases requiring consultation with General Counsel	56	
Letters of warning issued	1,012	

## Inspection Training

Table 8 illustrates the number of persons trained by the Training Division of Technical Services during fiscal years

1982 and 1983 and the types of training received.

**Table 8**

	1982	1983
Persons Trained		
Federal employees	770	1,246
State employees	24	31
University and foreign personnel	22	58
Types of Training (number of employees reached)		
Correspondence courses (total)	1,704	1,812
Basic educational skills	1,169	1,152
Technical subjects	535	660
Audiovisual programs	1,721	2,388

## Prior Label Approval

**Table 9**

Table 9 summarizes the number of meat and poultry product labels that were reviewed and either approved or not approved by the Standards and Labeling Division of Technical Services during fiscal year 1983.

Activity	Number
Labels approved	100,271
Labels not approved	15,159
Total labels submitted	115,430



## Samples Analyzed by FSIS Laboratories

Table 10 summarizes laboratory analyses of meat and poultry samples by the Science Program during fiscal year 1983.

Of the samples, approximately 113,400 were taken from processed products such as hams, sausages, cured meats, and similar items.

Table 10

Category of Samples and Analyses	Total
Food chemistry	96,817
Food microbiology and species	18,543
Chemical residues	35,806
Antibiotic residues	21,108*
Pathology (residue)	3,598
Pathology (nonresidue)	13,060
Food additives and nonfoods	13,352
Serology	9,945
Total	212,229

\*Includes 9,433 STOP (Swab test on premises) tests.

## Facilities and Equipment Review

Table 11

Table 11 summarizes the number of facilities and equipment specifications that were reviewed by the Facilities, Equipment and Sanitation Division of Technical Services during fiscal year 1983.

Activity	Number
Blueprints of plants	3,153
Drawings of equipment	2,371

## Freedom of Information Act Requests

Table 12 summarizes the number of requests for information received through the Freedom of Information Act

and the number of requests partially or completely denied during fiscal year 1983.

Table 12

Activity	Number
FOIA requests received	388
FOIA requests denied	
Partial	69
Full	12
Appeals received	8

# U.S. Meat and Poultry Exports

Table 13 and figures 7 and 8 illustrate the volume of meat and poultry products exported by the United States during

fiscal year 1983 and the leading receivers of U.S. meat and poultry exports.

Table 13

	Meat		Poultry	
	million pounds	percent of total meat exports	million pounds	percent of total poultry exports
<b>North America</b>				
Canada	108 <sup>127</sup>	9	51 <sup>68</sup>	10
Mexico	110 <sup>154</sup>	9	-	-
Other	19	2	4	1
<b>South America and Caribbean</b>				
Dominican Republic	12	1	1	-
Venezuela	13	1	8	2
West Indies	26	2	77	14
Other	18	2	8	2
<b>Europe</b>				
European Economic Community (EEC)	429 <sup>408</sup>	36	45	7
Other	31	3	11	2
<b>Asia</b>				
Hong Kong	10 <sup>8</sup>	1	53	10
Japan	304 <sup>337</sup>	26	148	28
Other	43 <sup>1</sup>	4	68	13
<b>Africa</b>				
Egypt	29 <sup>48</sup>	2	18	3
Other	9	1	22	4
<b>Other</b>	10	1	26	4
<b>Total</b>	1,171,000 1,260,000	100	540 543	100

1.

5.0  
128.0  
117.1  
89,000

Singapore

Figure 7

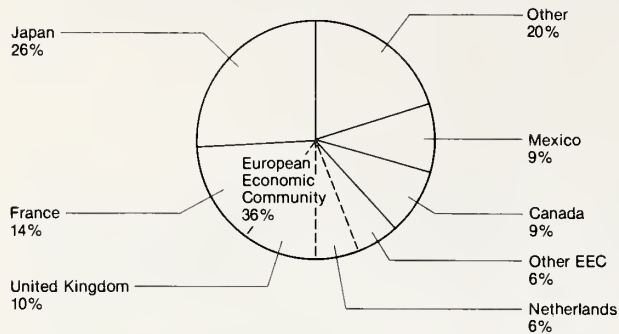
**Major Receivers of U.S. Red Meat Exports**

Figure 8

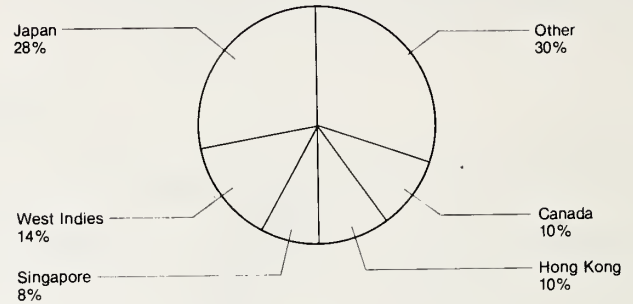
**Major Receivers of U.S. Poultry Exports****State Program Data**

Table 14 (on page 19) summarizes the number of States at the end of fiscal year 1983 with intrastate inspection programs for meat (27) and poultry (23), the number of State program employees as of September 30, 1983, and Federal funding assistance expended by States during fiscal year 1983. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs.

In order to continue operating State inspection programs for intrastate plants, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program. During 1983, 1,799 intrastate plants were reviewed by field supervisors in accordance with requirements of the Federal inspection laws.

Table 14

## STATE INSPECTION PROGRAM

State	Plants					Employees (Staff-years)			Budget FY 1983 Federal Funding Assistance Expended (* = Estimate)
	Official		Exempt		Total	Full-time	Part-time	Total	
	Meat	Poultry	Combination	Meat					
Alabama M&P	106	8	0	50	164	54	0.0	54.0	831,930
Alaska M&P	7	0	7	3	17	11	8.0	19.0	363,894*
Arizona M&P	62	7	1	45	115	29	1.0	30.0	415,445*
Delaware M&P	9	0	0	3	12	11	3.0	14.0	190,986
Florida M&P	274	10	1	64	349	136	0.0	136.0	1,753,930*
Georgia M 1/	161	0	0	56	217	124	2.5	126.5	1,838,905*
Hawaii M&P	68	5	0	1	74	50	2.0	52.0	837,330*
Illinois M&P	453	54	0	33	553	178	3.5	181.5	2,457,319*
Indiana M&P	127	16	48	46	248	108	0.0	108.0	1,433,122*
Iowa M&P	198	8	0	191	418	47	0.0	47.0	749,756*
Kansas M&P	187	8	8	39	246	77	4.0	81.0	997,028*
Louisiana M&P	113	6	40	77	238	111	14.0	125.0	1,625,660*
Maryland M&P	54	8	0	24	93	46	0.0	46.0	728,660
Mississippi M&P	92	3	0	22	120	79	5.0	84.0	907,016*
New Mexico M&P	35	1	0	32	69	14	0.0	14.0	268,134
North Carolina M&P	223	18	0	103	344	155	30.0	185.0	1,886,498
Ohio M&P	378	45	0	140	585	193	10.2	203.2	2,965,775
Oklahoma M&P	100	9	5	127	241	90	1.3	91.3	1,447,088
South Carolina M&P	74	11	28	0	113	56	1.0	57.0	683,220
South Dakota M 1/	50	0	0	93	143	31	0.0	31.0	325,270*
Texas M&P	504	9	0	162	676	262	0.0	262.0	3,735,196*
Utah M 1/	37	0	0	77	114	23	6.3	29.3	515,280*
Vermont M&P	22	0	0	25	54	11	0.8	11.8	214,914
Virginia M&P	26	3	0	174	205	66	0.0	66.0	813,318*
West Virginia M 1/	50	0	0	56	106	36	0.0	36.0	505,172
Wisconsin M&P	218	12	105	164	505	99	7.0	106.0	1,709,222
Wyoming M&P 2/	32	0	0	41	73	12	1.0	13.0	---
Total 4/	3,660	241	243	1,848	6,092	2,109	100.6	2,209.6	30,205,068
California 3/	---	---	---	434	450	18	0.0	18.0	66,324
Minnesota 3/	---	---	---	425	436	36	0.0	36.0	91,678

1/ Poultry Program under Federal jurisdiction.

2/ Does not accept federal funds for inspection program.

3/ Official plants are under Federal jurisdiction. Custom exempt facilities are reviewed under State jurisdiction.

4/ Funds shown exclude the dollars for reimbursable overtime for T/A plants. These costs are federally funded at 100%.

# Dates USDA Assumed Intrastate Inspection

Table 15 lists the dates the Department assumed inspection in designated States.

Table 15

State	Meat	Poultry
Arkansas	6-1-81	1-2-71
California	4-1-76	4-1-76
Colorado	7-1-75	1-2-71
Connecticut	10-1-75	10-1-75
Georgia		1-2-71
Idaho	7-1-81	1-2-71
Kentucky	1-14-72	7-28-71
Maine	5-12-80	1-2-71
Massachusetts	1-12-76	1-12-76
Michigan	10-3-81	1-2-71
Minnesota	5-16-71	1-2-71
Missouri	8-18-72	8-18-72
Montana	4-27-71	1-2-71
Nebraska	10-1-71	7-28-71
Nevada	7-1-73	7-1-73
New Hampshire	8-7-78	8-7-78
New Jersey	7-1-75	7-1-75
New York	7-16-75	4-11-77
North Dakota	6-22-70	1-2-71
Oregon	7-1-72	1-2-71
Pennsylvania	7-17-72	10-31-71
Rhode Island	10-1-81	10-1-81
South Dakota		1-2-71
Tennessee	10-1-75	10-1-75
Utah		1-2-71
Washington	6-1-73	6-1-73
West Virginia		1-2-71



## Talmadge-Aiken Plants

Table 16 presents the number of meat and poultry plants that were inspected under Talmadge-Aiken agreements as of September 30, 1983.

The Department is responsible for inspection in such plants. However, Federal inspection is carried out by State employees.

Table 16

State	Meat Plants	Poultry Plants	Combination Plants	Total
Alabama	6	--	6	12
Alaska	--	--	--	--
Delaware	7	--	1	8
Florida	--	--	--	--
Georgia	36	1	24	61
Hawaii	2	--	--	2
Illinois	22	2	6	30
Indiana	1	--	3	4
Maryland	8	--	13	21
Mississippi	9	--	5	14
New Mexico	1	--	4	5
North Carolina	37	2	8	47
Ohio	--	--	--	--
Oklahoma	5	--	14	19
Texas	6	--	5	11
Utah 1/	2	--	6	8
Vermont	--	--	--	--
Virginia	25	4	16	45
Wyoming	--	--	--	--
Total	167	9	111	287

1/ Utah relinquished its Talmadge-Aiken agreement January 10, 1983. These plants are now under full Federal inspection.

### III: Foreign Program Activities

The information in Part III is presented on a calendar year basis, as required by law.

The data relates to foreign meat plants and meat imports. Although no formal report on poultry product imports is required by the Poultry Products Inspection Act, it should be noted that these imports are controlled under regulations virtually identical to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States. Canada, France, Hong Kong, and Israel are eligible to export poultry products to the United States.

#### Reviewing Foreign Plants

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements "at least equal to" U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through systems reviews and onsite reviews of plants within the system.

System review, which replaced an earlier focus on individual plants, was implemented only recently. It includes an evaluation of the laws, policies and administration of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in seven basic risk areas: residues, disease, misuse of food additives, gross contamination, microscopic contamination, economic fraud, and product integrity.

Physical review of exporting plants is one way FSIS observes the effectiveness of foreign inspection systems. Twenty FSIS foreign programs officers review certified plants in eligible exporting countries.

The data from each review is reported in the list of certified plants in an addendum to this report. Reasons for the removal of plants from the list of certified establishments are summarized in Table 18 on page 26

Figure 9

#### Volume of Product by Leading Export Countries

Volume figures in millions

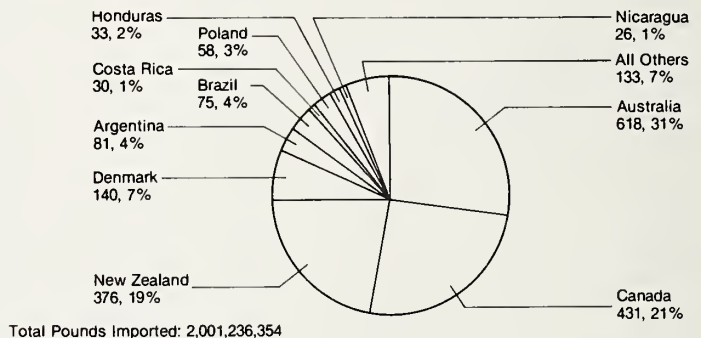
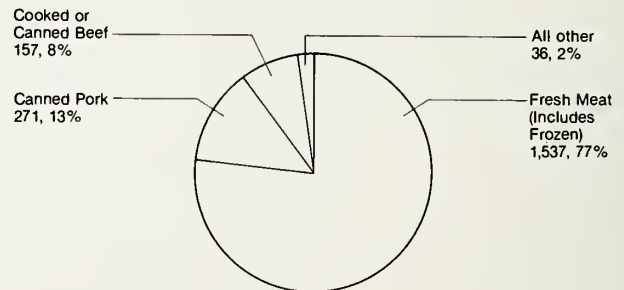


Figure 10

#### Types of Imported Product

Volume figures in millions



## Countries Eligible to Export to United States

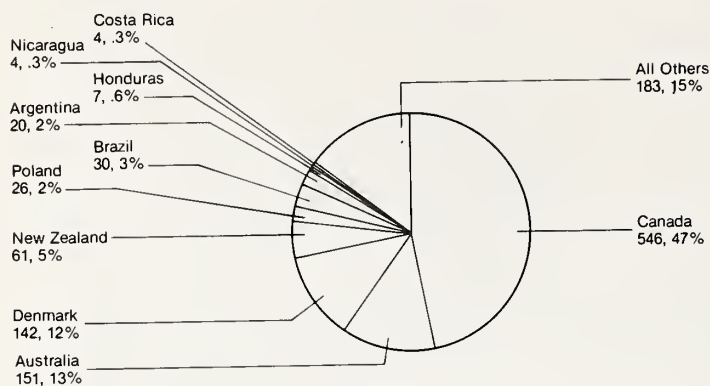
Only those countries which have meat inspection systems with standards at least equal to those of the U.S. meat inspection program are permitted to ship meat to the United States. There were 45 such countries at the beginning of 1983.

During 1983, the following countries were eligible to export meat and meat products to the United States:

Argentina	France	Northern Ireland
Australia	Germany (Federal	Norway
Austria	Republic)	Panama
Belgium	Guatemala	Paraguay
Belize	Haiti	Poland
Brazil	Honduras	Romania
Bulgaria	Hungary	Scotland
Canada	Iceland	Spain
Colombia	Ireland (Eire)	Sweden
Costa Rica	Italy	Switzerland
Czechoslovakia	Japan	Taiwan
Denmark	Luxembourg	Uruguay
Dominican Republic	Mexico	Venezuela
El Salvador	Netherlands	Yugoslavia
England and Wales	New Zealand	
Finland	Nicaragua	

Figure 11

### Number of Plants in Leading Export Countries - 1,174



### Number of Inspectors in Foreign Plants

There were 8,651 meat inspectors licensed by foreign countries to inspect meat and meat products prepared in foreign plants certified for export to the United States. This number varies from country to country, depending on the number of certified plants and the volume of U.S. imports from each country.

The inspection in certified plants is continuous during preparation of products destined for export to the United States, except for small-volume (nonslaughtering) processing operations controlled by patrol visits. Processing plants receiving patrol inspections use only products of animals slaughtered under continuous inspection.

The number of inspectors in certified plants, by country, during calendar year 1983 was as follows:

Argentina	333	Haiti	5
Australia	1,765	Honduras	39
Belgium	29	Hungary	31
Brazil	361	Iceland	16
Bulgaria	16	Ireland	90
Canada	1,464	Italy	16
Costa Rica	21	Mexico	12
Czechoslovakia	23	Netherlands	220
Denmark	1,215	New Zealand	1,665
Dominican Republic	9	Nicaragua	44
El Salvador	11	Panama	12
Finland	20	Poland	814
France	44	Romania	107
Germany, Federal	18	Switzerland	12
Republic		Taiwan	19
Guatemala	20	Uruguay	107
		Yugoslavia	94



**Foreign Plants Authorized to Export  
Products to United States, Summary by  
Country**

Austria, Belize, Colombia, Japan,  
Luxembourg, Northern Ireland,  
Paraguay, Scotland, Spain,

and Venezuela are not listed here  
since they elected not to certify any  
plants to the United States for the  
calendar year 1983.

**Table 17**

Country	Authorized 01/01/83	Plants Removed	Plants Granted Authorization	Plants Reinstated	Authorized plants on 12/31/83
Argentina	21	5	0	4	20
Australia	148	16	16	3	151
Belgium	5	0	0	0	5
Brazil	26	0	4	0	30
Bulgaria	1	1	0	0	0
Canada	516	17	40	7	546
Costa Rica	4	1	0	1	4
Czechoslovakia	3	3	0	3	3
Denmark	141	0	1	0	142
Dominican Republic	3	2	0	1	2
El Salvador	2	0	0	0	2
England	1	0	0	0	1
Finland	3	1	0	0	2
France (Meat)	24	1	1	0	24
Germany	9	0	2	0	11
Guatemala	4	2	0	1	3
Haiti	1	0	0	0	1
Honduras	7	2	0	2	7
Hungary	6	1	0	1	6
Iceland	3	0	0	0	3
Ireland	2	2	2	1	3
Italy	8	1	8	0	15
Mexico	9	3	2	0	8
Netherlands	31	0	3	0	34
New Zealand	59	2	3	1	61
Nicaragua	4	1	0	1	4
Panama	1	1	1	0	1
Poland	26	0	0	0	26
Romania	5	0	2	0	7
Sweden	0	0	9	0	9
Switzerland	10	1	1	0	10
Taiwan	1	0	0	0	1
Uruguay	17	1	3	1	20
Yugoslavia	12	1	0	1	12
<b>Total</b>	<b>1,113</b>	<b>65</b>	<b>98</b>	<b>28</b>	<b>1,174</b>

## Plants Removed from Authorized List, by Country

Reasons for withdrawal include normal attrition, plant management decision to withdraw from U.S. market, or

determination by foreign government that plants do not comply with U.S. standards.

Table 18

Country	Complies with FMIA	Did Not Comply w/FMIA	Not Reviewed by USDA. Compliance w/FMIA Undetermined	Total Plants Removed
Argentina	1	4	0	5
Australia	8	3	5	16
Bulgaria	0	1	0	1
Canada	2	7	8	17
Costa Rica	1	0	0	1
Czechoslovakia	3	0	0	3
Dominican Republic	0	2	0	2
Finland	0	1	0	1
France	1	0	0	1
Guatemala	0	1	1	2
Honduras	1	1	0	2
Hungary	1	0	0	1
Ireland	2	0	0	2
Italy	0	1	0	1
Mexico	0	3	0	3
New Zealand	1	1	0	2
Nicaragua	0	0	1	1
Panama	0	1	0	1
Switzerland	0	0	1	1
Uruguay	0	1	0	1
Yugoslavia	0	1	0	1
Total	21	28	16	65

Plants Visited by FSIS Reviewers and  
Removed for Failure to Meet USDA  
Standards

Table 19 includes all foreign plants  
actually visited by USDA inspectors

and found not in compliance with the  
Federal Meat Inspection Act

Table 19

Country	Inspection Deficiencies	Sanitation Deficiencies	Construction and Equipment Deficiencies	Adulterated Product	Total Plants Rejected (may include more than one deficiency)
Argentina	0	3	1	0	4
Australia	2	2	0	0	3
Bulgaria	0	1	0	0	1
Canada	4	6	6	0	7
Dominican Republic	0	2	2	0	2
Finland	1	1	0	0	1
Guatemala	1	0	1	0	1
Honduras	1	1	1	0	1
Italy	0	1	1	0	1
Mexico	2	3	3	0	3
New Zealand	0	1	1	0	1
Panama	0	1	1	0	1
Uruguay	0	1	1	0	1
Yugoslavia	1	1	0	0	1
Total	12	24	18	0	28

## Inspection of Meat Products on Entry

A meat inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat offered for entry into the United States. The certificate identifies the product by country and plant of origin, destination, shipping marks, and amounts. It certifies that the meat received ante-mortem and post-mortem inspection; that it is wholesome, not adulterated or misbranded; and that it otherwise complies with U.S. requirements.

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS) computer. This system centralizes inspection and shipping information from all ports, and allows FSIS to set the inspection requirements based on the compliance history of each establishment. Information stored in the system includes:

- Amount of product offered from each establishment and the amount refused entry;
- Results of samples tested for pesticides, hormones, heavy metals, antibiotics, and other drug analyses;
- Results of samples tested for excess water, fat, percent of meat, fillers (non-fat dry milk, soys and other flours), net weight, and species verification;
- Results of inspections for product contamination, processing defects, off-condition, pathology, and general condition of product containers; and
- Results of samples analyzed for proper cooking temperature and can incubation results.

To assure that representative samples are selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those used for U.S. federally inspected meat.

Sampling plans are generated by the AIIS to guide the inspection of imported lots. However, an inspector may hold product and require additional samples or inspection procedures where it is considered necessary. As a further check, imported meat which is subsequently used in domestic processed products receives additional examination in U.S. plants.



## Product Passed for Entry

Table 20 shows the total pounds of products imported into the United States from each eligible foreign country and itemizes each major category of products permitted entry, January through December 1983.

Table 20

Country of Origin	Pounds of Fresh Meat and Edible Organs						Veal		
	Manufac- turing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufac- turing	Carcasses and Cuts	Edible Organs		
Argentina	0	0	0	0	0	0	0	0	0
Australia	541,654,980	63,579,077	286,551	7,133	4,365,079	1,365,167	65,237		
Belgium	0	0	0	0	0	0	0		
Brazil	0	0	0	0	0	0	0		
Canada	85,481,302	42,649,767	1,834,109	121,417	121,307	1,519,273	0		
Costa Rica	17,276,625	12,395,231	0	0	0	10,619	0		
Czechoslovakia	0	0	0	0	0	0	0		
Denmark	0	0	0	0	0	0	0		
Dominican Republic	3,685,912	4,281,796	0	0	0	0	0		
El Salvador	2,898,780	663,181	0	0	0	0	0		
Finland	0	0	0	0	0	0	0		
France	0	0	0	0	0	0	0		
Germany	0	0	0	0	0	0	0		
Guatemala	11,095,019	7,236,822	0	0	0	0	0		
Haiti	491,280	0	0	0	0	0	0		
Honduras	21,282,319	11,888,259	15,530	8,400	0	0	0		
Hungary	0	0	0	0	0	0	0		
Iceland	0	0	0	0	0	0	0		
Ireland	10,174,320	88,638	0	0	0	0	0		
Italy	0	0	0	0	0	0	0		
Mexico	2,313,300	13,021	0	0	0	0	0		
Netherlands	0	0	0	0	0	0	0		
New Zealand	309,603,771	37,470,440	104,940	0	8,545,675	3,171,458	129,721		
Nicaragua	17,503,304	8,890,657	0	0	0	0	0		
Panama	1,055,888	773,569	0	0	0	0	0		
Poland	0	0	0	0	0	0	0		
Romania	0	0	0	0	0	0	0		
Sweden	0	0	0	0	0	0	0		
Switzerland	0	0	0	0	0	0	0		
Taiwan	0	0	0	0	0	0	0		
Uruguay	0	0	0	0	0	0	0		
Yugoslavia	0	0	0	0	0	0	0		
Total	1,024,516,800	189,930,458	2,241,130	136,950	13,032,061	6,066,517	194,958		

Table 20 (Continued)

Country of Origin	Pounds of Fresh Meat and Edible Organs					
	----- Manufac- turing	-----Mutton and Lamb Carcasses and Cuts	----- Edible Organs	----- Manufac- turing	-----Pork----- Carcasses and Cuts	----- Edible Organs
Argentina	0	0	0	0	0	0
Australia	1,628,351	2,878,422	11,912	31,560	495,042	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	43,000	0	0	66,392,816	211,201,999	131,989
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	271	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	512,837	1,227,996	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	29,079	63,160	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	721,036	0	0
Netherlands	0	0	0	0	0	0
New Zealand	1,085,547	14,485,775	9,520	38,100	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	485,642	190,037	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	2,756,898	17,393,276	84,592	68,181,991	213,115,345	131,989

Table 20 (Continued)

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina-treated)	Cooked Beef (Restricted)	Other Cooked Beef	Misc.	Horse Meat
Argentina	104,708	0	0	0	34,285,051	4,061,082	0
Australia	0	0	0	0	1,087,838	290,595	0
Belgium	0	12,000	0	0	0	0	0
Brazil	0	0	0	0	11,858,167	1,227,950	0
Canada	0	2,879,235	0	0	19,382	12,046,420	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	8,827,761	0	0	0	4,916,567	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	13,183	0
France	0	0	0	0	0	336	0
Germany	0	155,570	0	0	0	50,499	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	384,401	0
Honduras	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	500,169	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	25,692	0
Italy	0	0	0	0	0	52,549	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	41,415	0	0	0	0	0
New Zealand	7,200	0	0	0	0	177,526	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	221,191	0	0	0	54,308	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	3,074	0	0	0	18,808	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	1,128,467	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	111,908	12,140,246	0	0	48,378,905	23,820,085	0

Table 20 (Continued)

Country of Origin	Pounds of Canned Meat					Picnic Hams
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	
Argentina	38,323,316	3,917,074	0	0	0	0
Australia	106,938	0	0	0	38,080	0
Belgium	0	0	0	0	2,319,116	1,387,436
Brazil	52,035,290	9,462,467	0	0	0	0
Canada	0	1,910,253	0	49,620	1,041,062	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	992,108	147,840
Denmark	0	0	4,777,604	671,234	88,463,665	13,478,682
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	10,752	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	574,944	35,820	13,992,439	4,592,928
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	3,126,046	231,894	11,275,508	2,212,983
New Zealand	1,135,449	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	61,183	0	807,512	9,812,020	35,713,597	8,090,324
Romania	0	0	0	0	3,711,628	2,641,863
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	871,675	156,036
Uruguay	1,253,312	134,425	0	0	0	0
Yugoslavia	0	0	160,800	0	18,688,654	1,826,812
Total	92,915,488	15,424,219	9,457,658	10,800,588	177,107,532	34,534,904



Table 20 (Continued)

Country of Origin	Other Canned Pork	Chopped Ham Luncheon	Other Canned Meat	Total Pounds Passed for Entry
Argentina	0	0	0	80,691,231
Australia	0	12,486	12,181	617,916,629
Belgium	0	0	88,626	3,807,178
Brazil	0	0	110,844	74,694,718
Canada	5,673	0	4,028,515	413,477,139
Costa Rica	0	0	0	29,682,475
Czechoslovakia	0	0	0	1,139,948
Denmark	1,494,755	17,505,093	0	140,135,632
Dominican Republic	0	0	0	7,967,708
El Salvador	0	0	0	3,561,961
Finland	0	0	0	1,754,016
France	0	0	724,457	724,793
Germany	0	0	1,033	207,102
Guatemala	0	0	0	18,342,593
Haiti	0	0	0	33,875,681
Honduras	0	0	0	33,194,508
Hungary	2,590,339	549,275	0	22,835,914
Iceland	0	0	0	92,239
Ireland	0	0	27,481	10,316,131
Italy	0	0	148,693	201,242
Mexico	0	0	0	3,047,357
Netherlands	498,728	4,893,774	5,675	22,286,023
New Zealand	0	0	0	375,965,122
Nicaragua	0	0	0	26,393,961
Panama	0	0	0	1,829,457
Poland	558,186	3,166,617	0	58,209,439
Romania	1,023,646	1,315,779	0	8,968,415
Sweden	0	0	0	675,679
Switzerland	0	0	15	21,882
Taiwan	0	0	0	1,027,711
Uruguay	0	0	0	2,516,204
Yugoslavia	0	0	0	20,676,266
Total	6,171,327	27,443,024	5,147,505	2,001,236,354

## Product Refused Entry

Table 21 shows the total pounds of products from each eligible country and itemizes each major category of imports refused entry and/or condemned, January through December 1983.

Table 21

Country of Origin	Pounds of Fresh Meat and Edible Organs						Veal		
	Manufac- turing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufac- turing	Carcasses and Cuts	Edible Organs		
Argentina	0	0	0	0	0	0	0	0	0
Australia	2,466,995	126,330	2,640	0	118,080	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0
Canada	2,607,208	122,815	143,370	0	0	0	0	0	0
Costa Rica	165,120	40,403	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0
Dominican Republic	0	38,757	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0
Guatemala	112,920	51,499	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	0	0	0	0
Honduras	191,520	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0
Ireland	515,025	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0
New Zealand	611,220	0	0	0	111,960	0	0	0	0
Nicaragua	88,200	0	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0	0	0
Total	6,758,208	379,804	146,010	0	230,040	0	0	0	0

Table 21 (Continued)

Pounds of Fresh Meat and Edible Organs						
Country of Origin	-----Mutton and Lamb-----		-----Pork-----		Edible Organs	
	Manufac- turing	Carcasses and Cuts	Manufac- turing	Carcasses and Cuts		
Argentina	0	0	0	0	0	
Australia	43,320	29,829	0	0	0	
Belgium	0	0	0	0	0	
Brazil	0	0	0	0	0	
Canada	87,120	0	862,407	872,215	0	
Costa Rica	0	0	0	0	0	
Czechoslovakia	0	0	0	0	0	
Denmark	0	0	0	0	0	
Dominican Republic	0	0	0	0	0	
El Salvador	0	0	0	0	0	
Finland	0	0	20	500	0	
France	0	0	0	0	0	
Germany	0	0	0	0	0	
Guatemala	0	0	0	0	0	
Haiti	0	0	0	0	0	
Honduras	0	0	0	0	0	
Hungary	0	0	0	0	0	
Iceland	0	0	0	0	0	
Ireland	0	0	0	0	0	
Italy	0	0	0	0	0	
Mexico	0	0	39,660	0	0	
Netherlands	0	0	0	0	0	
New Zealand	60,887	0	0	0	0	
Nicaragua	0	0	0	0	0	
Panama	0	0	0	0	0	
Poland	0	0	0	0	0	
Romania	0	0	0	0	0	
Sweden	0	0	0	0	0	
Switzerland	0	0	0	0	0	
Taiwan	0	0	0	0	0	
Uruguay	0	0	0	0	0	
Yugoslavia	0	0	0	0	0	
Total	191,327	29,829	902,087	872,715	0	

Table 21 (Continued)

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina-treated)	Cooked Beef (Restricted)	Other Cooked Beef	Misc.	Horse Meat
Argentina	0	0	0	0	212,336	54,467	0
Australia	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	79,947	41,068	0
Canada	0	67,680	0	0	114	235,983	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	27,153	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	408	0	0	0	4,337	0
Guatemala	0	0	0	0	0	1,079	0
Haiti	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	38,325	0	0	0	48,399	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	6	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	0	106,413	0	0	292,397	412,492	0



Table 21 (Continued)

Country of Origin	Pounds of Canned Meat					Picnic Hams
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	
Argentina	495,445	7,704	0	0	0	0
Australia	0	0	0	0	0	0
Belgium	0	0	0	0	24,189	241,011
Brazil	1,071,791	31,698	0	0	0	0
Canada	0	1,200	0	0	69,782	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	64,440	0
Denmark	0	0	98,140	900	939,953	433,197
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	101,703	1,224
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	80,277	0
New Zealand	25,182	0	61,996	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	9,712	52,010	265,382	33,204
Romania	0	0	0	0	117,991	151,391
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	3,425	0
Uruguay	162	0	0	0	0	0
Yugoslavia	0	0	72	0	67,139	2,800
Total	1,592,580	40,602	169,920	52,910	1,734,261	862,827

Table 21 (Continued)

Country of Origin	Other Canned Pork	Chopped Ham Luncheon	Other Canned Meat	Total Pounds Refused Entry
Argentina	0	0	0	769,952
Australia	0	0	0	2,787,194
Belgium	0	0	0	265,200
Brazil	0	0	0	1,224,504
Canada	0	0	17,989	5,087,883
Costa Rica	0	0	0	205,523
Czechoslovakia	0	0	0	64,420
Denmark	0	312,727	0	1,812,070
Dominican Republic	0	0	0	38,757
El Salvador	0	0	0	0
Finland	0	0	0	520
France	0	0	2,125	2,125
Germany	0	0	0	4,745
Guatemala	0	0	0	165,498
Haiti	0	0	0	0
Honduras	0	0	0	191,520
Hungary	185,447	28,158	0	316,532
Iceland	0	0	0	0
Ireland	0	0	0	515,025
Italy	0	0	0	0
Mexico	0	0	0	39,660
Netherlands	0	218,835	345	361,453
New Zealand	0	0	0	809,249
Nicaragua	0	0	0	88,200
Panama	0	0	0	0
Poland	70,536	81,483	0	512,327
Romania	218,785	152,786	0	727,677
Sweden	0	0	0	0
Switzerland	0	0	0	6
Taiwan	0	0	0	3,425
Uruguay	0	0	0	162
Yugoslavia	0	0	0	70,011
Total	474,768	793,989	20,459	16,063,638

## Reason for Rejection of Product

Meat and poultry shipments found unacceptable during import inspection are refused entry at the port. During 1983, adulteration with extraneous material was the principal defect found in fresh meat products.

Imported meat and poultry products are sampled for the presence of chemical and drug residues. In accordance with the FSIS domestic program, shipments are not held pending laboratory test results unless there is some reason to suspect contamination. If a laboratory reports a residue violation on a monitoring sample, efforts are made to locate any part of the shipment that is still available. Product recovered is not allowed to be used.

During 1983, 4,536 residue monitoring samples were collected and submitted for laboratory analysis. Of these, 7 were found to contain drug or chemical residues exceeding tolerance.\*

Other defects for each product type are listed below in order of their frequency as recorded during inspection.

## Type of Imported Product and Reasons for Rejection

### Fresh Beef and Veal

1. Adulteration with hair, bone, and extraneous material.
2. Bruises and blood clots.
3. Ingesta
4. Pathological lesions
5. Decomposition
6. Biological residues

\*At the time of publication, all results from 1983 had not yet been compiled. These figures may differ slightly from those in the final residue report.

### Fresh Mutton and Lamb

1. Adulteration with wool, bone, and extraneous material
2. Pathological lesions
3. Ingesta
4. Bruises
5. Biological residues

### Canned Beef

1. Unsound cans (flippers, springs, swellers, damaged seams)
2. Short weight
3. Adulteration with extraneous material
4. Noncompliance with standards of composition
5. Biological residues

### Canned Pork and Other Canned Meat

1. Unsound cans
2. Adulteration with extraneous material
3. Short weight
4. Failure to meet composition standards
5. Undercooked
6. Biological residues

### Cooked Beef

1. Insufficiently cooked (quarantine violation from foot-and-mouth infected countries)
2. Adulteration with extraneous material
3. Decomposition
4. Biological residues

### Horsemeat (Fresh and Canned)

1. Adulteration with extraneous material
2. Noncompliance with standards
3. Container defects
4. Pathological lesions
5. Decomposition
6. Labeling, marking
7. Biological residues

## **IV: Initiatives and Accomplishments**

### **Program to Strengthen Consumer Confidence in Meat and Poultry**

In 1983, USDA announced a five-point program to strengthen consumer confidence in the Nation's meat and poultry supply and to deal more swiftly and effectively with that small percentage of packing and processing plants that chronically fail to meet sanitation standards and other regulatory requirements. The five points are:

#### **NAS Study of Inspection Modernization**

To assure continued public confidence, FSIS contracted with the National Research Council for a complete review of inspection procedures. The National Research Council is the operating arm of the National Academy of Sciences and the National Academy of Engineering. The review will focus on the scientific adequacy of traditional, new, and proposed inspection approaches. The final report is due in April 1985.

#### **Enhancing the Use of Existing Authority**

FSIS will more intensively regulate plants with a poor history of compliance or which are marginal in their operating practices, with increased emphasis on swift and decisive action to deal with problems. To use existing resources more wisely, USDA will tailor inspection to specific problems in a particular plant. For example, inspection attention will be focused on plant management's willful disregard for health and safety standards, rather than on minor infractions of facility requirements.

#### **Strengthening Federal Procurement of Meat Products**

USDA is tightening the requirements for eligibility to bid on Federal meat and poultry procurement contracts to assure that all bidders are committed to producing satisfactory product. Plants with marginal inspection ratings will not be eligible to bid. In addition, product will be more closely scrutinized at its final destination to ensure it still is in compliance with specified requirements.

As a further safeguard against unacceptable practices that occur when an inspector is unavailable, meat graders with USDA's Agricultural Marketing Service will be delegated authority to take action when the wholesomeness of a product or the sanitation of a plant is questioned. Product may be retained or operations suspended until corrective action is taken.

#### **Legislative Proposal to Increase Withdrawal Authority**

FSIS has prepared a legislative package requesting the following: (1) Authorization to initiate withdrawal proceedings based on a pattern of repetitive infractions and substandard practices. These practices could include repeated sanitation violations; product contamination or economic adulteration; or harassing, impeding, or resisting inspection officials. Under USDA's present authority, this administrative action depends on a criminal conviction. (2) Authorization to summarily withdraw inspection service--prior to an administrative hearing--when a plant has been found



guilty of a major infraction of the law. Currently, these hearings can delay withdrawal until years after conviction for a serious offense.

### **Increased Liaison with the Department of Justice**

Stronger liaison with the Justice Department and better communication with U.S. Attorneys is needed to ensure that violators of inspection laws are appropriately penalized. As a result, FSIS is increasing its efforts to inform U.S. Attorneys about the seriousness of infractions of meat and poultry inspection laws.

### **FSIS Halts Distribution of Suspect Ground Beef**

On September 20, 1983, USDA Secretary John R. Block ordered an immediate halt to all distribution of ground beef processed by Cattle King, Denver, Colorado, and by Stanko Packing Co., Inc., Gering, Nebraska, which also does business as Nebraska Beef Processors. Both operations are owned by the same individuals. The meat was earmarked for use in the National School Lunch Program.

The action followed allegations by the Better Government Association and NBC-TV's "First Camera" program. They charged that Cattle King employees had prepared meat from carcasses of animals that had died other than by slaughter, that they had used spoiled meat and meat from diseased animals, that the meat contained extraneous materials, and that the plant had chronic sanitation problems.

In light of the allegations and the Stanko family's past criminal record, FSIS immediately began an extensive sampling program to determine if the

ground beef was unsafe or unwholesome. Approximately 450 samples of the product were tested for chemical residues, foreign material, and spoilage.

USDA's Office of the Inspector General and the Department of Justice began an intense criminal investigation. A second investigation by the Office of the General Counsel was the basis for a December 2 complaint signed by FSIS that could lead to the two-year withdrawal of inspection from Cattle King, Stanko Packing Co., Inc., and Nebraska Beef Packers, Inc., Gordon, Nebraska. The complaint charged Cattle King with processing cattle that died other than by slaughter, and with distributing meat in violation of the Federal Meat Inspection Act. The violations reportedly occurred when USDA inspectors were absent from the kill floor or were purposely distracted.

### **Compliance with Inspection Laws**

Major violations of Federal inspection regulations by meat and poultry slaughter and processing companies can result in criminal prosecution and court-imposed sanctions against the firms and their owners. In most instances, FSIS takes administrative action to withdraw inspection services, which means the companies cannot market their products in interstate commerce.



Violations of the Federal inspection regulations that occurred in 1983 included slaughtering beef without Federal inspection, preparing mislabeled and short-weight roast beef, selling adulterated ham, transporting contaminated poultry, and using an inspection brand without authorization.

In one major enforcement effort, FSIS uncovered and stopped a large-scale clandestine operation in Pennsylvania that introduced uninspected meat from sick and diseased cattle into human food channels. One of the principal figures in the case received a five-year prison sentence and a \$31,000 fine.

In another instance, in New York, a meat packing plant owner was given a one-year and a day suspended prison sentence, placed on three years probation, and fined \$10,000 for conspiracy to violate inspection laws. The owner admitted to such violations as slaughtering uninspected cattle and obstructing USDA inspectors in the performance of their duties.

## **Inspection Improvements**

FSIS is continuing to develop new procedures for inspecting meat and poultry that will improve the program and increase efficiency. With these new methods of inspection, the program will be better able to deal with ongoing changes in industry and livestock production.

The volume of product inspected by FSIS has steadily increased in recent years. At the same time, trends are occurring that permit changes in the way inspection is conducted. The technology developed for processing meat and poultry products has given plants significantly improved control over product safety and consistency

and the inspection program can take advantage of this progress. Further, disease conditions in livestock are changing and diseases which were once prevalent are no longer a problem. Instead, inspectors must be alert to the presence of drug and chemical residues in meat and poultry.

The structure of the industry is changing as well. Large integrated slaughter and processing plants located in metropolitan areas have given way to separate facilities, with slaughter operations relocated near livestock-raising areas and new processing operations constructed near urban areas. New slaughter plants, especially for cattle, are more automated and can operate at much higher speeds than before.

These developments have set the stage for new inspection methods that increase inspector productivity and meet the needs of a modernized industry while continuing to provide a high level of consumer protection.

## **Livestock Inspection**

In 1983, the Agency made significant progress in developing improved cattle and swine inspection procedures that will provide further workload savings and certain technical advantages in detecting pathological conditions. Plant-operated quality control programs are also being developed to enhance plant control over critical processing points. These programs assure that carcasses are free of manufacturing defects and that products meet Government standards.

## **Poultry Inspection**

During the past several years, the Agency has made certain significant changes in poultry inspection to make it more efficient while continuing to

ensure high quality products that meet Federal standards. Inspection procedures have been modernized to make better use of Agency resources by taking advantage of technological changes in the industry.

FSIS is completing the development of a new inspection system for broilers that will result in still greater Agency productivity and also permit increased operating line speeds for the poultry industry. The Agency tentatively plans to implement the system early in 1984. The new system incorporates more efficient post-mortem inspection procedures coupled with plant-operated quality control programs designed to control processing defects. Under this system, USDA inspection resources will be concentrated on disease detection. By monitoring the plant-operated quality control programs, the Agency will be assured that the finished products meet Government standards.

#### **Animal Disease Reporting System**

A redesigned livestock disease reporting system was implemented in April 1982. The new system provides more detailed information on the incidence and distribution of diseases in food animal populations. With this information, data can be generated to determine disease rates by region, and inspection procedures can be revised accordingly. For example, the elimination of inspection procedures for a particular disease may be possible in certain groups of animals in geographical areas where that disease rarely or never occurs. The system may also reveal the need for intensified procedures in some cases. In 1983, the Agency developed new computer programs to provide more rapid access to the system.

## **Quality Control Inspection**

In traditional processing inspection, USDA inspectors work largely through direct observation and collection of samples of finished product to determine compliance with the regulations. The responsibility for ensuring plant compliance lies with the inspectors. Responding to the changing trends in meat and poultry processing, in the 1960's the Department began encouraging industry to develop partial quality control programs. More recently USDA expanded that concept with the development and implementation of the Total Quality Control (TQC) inspection program.

#### **Total Quality Control Inspection**

FSIS completed its third year of the TQC inspection program in 1983. By September 30, 1983, 211 TQC systems were approved. For the second time, the number of approvals has more than doubled from the previous year (36 systems had been approved by the end of fiscal year 1981, and 102 by the end of the fiscal year 1982).

Participation in TQC is voluntary, and FSIS works with trade organizations and individual plants to provide information and assistance in setting up quality control systems. A guidebook is available to assist smaller firms.

The TQC program enables FSIS to take advantage of the industry technology and make inspection more efficient. Plants have developed quality control systems to control costs and assure consistency and wholesomeness in their products. In the systems, plants collect data during all stages of production on such variables as plant sanitation, the condition of ingredients, cooking times and temperatures, and



finished product content and weight. In a good quality control system, a plant prevents problems during the processing operation, rather than having to detect them afterwards.

In approved TQC plants, the FSIS inspector monitors the plant quality control system to make sure it is operating correctly. Verification samples are taken for testing in USDA laboratories. If the inspector finds discrepancies in application of the system or between the plant's data and USDA findings, the plant is notified. If the problem is not corrected, or if a plant markets adulterated or mislabeled product, FSIS can withdraw approval of the plant for participation in the TQC inspection program.

Only one processor that qualified for TQC has failed to maintain standards of quality required of participating plants. Approval of its TQC system was revoked and the plant was returned to regular processing inspection in 1983.

TQC has allowed the Agency to improve inspection efficiency and reduce measured workload requirements in many plants, although these workload decreases have not necessarily resulted in staff-year savings. TQC inspection also has allowed industry to experience substantial savings in overtime costs. In a survey of one hundred TQC plants taken in spring 1983, an average annual savings of \$3,492 in overtime payments was reported.

#### **Partial Quality Control**

Under FSIS partial quality control programs, quality specifications or control measures are established for given procedures, and precise methodologies for implementing the program are defined. In the plant,

specific employees are responsible for ensuring that the quality control procedures are followed. By 1983, over 1,300 meat and poultry processing plants had instituted more than 2,700 partial quality control programs, including programs for net weight, nutritional labeling, and fat and added water controls.

#### **Compliance-Based Inspection**

Legislation to amend the "continuous" inspection provisions of the Federal meat, poultry, and egg inspection laws was introduced in Congress in 1983. The legislation is similar to a bill that failed to pass the Congress during the previous session. Under the proposed legislation, the Secretary of Agriculture could determine the appropriate level of inspection in processing plants. The legislative change would allow a more efficient and economical allocation of inspection resources.

When the Federal Meat Inspection Act was passed in 1906, it was determined that the language authorizing the inspection of "all meat food products" called for an intensive system of inspection with Government inspectors in plants on a daily basis. Over the years, however, processing activities have become highly differentiated from slaughtering activities. In addition, improved methods of monitoring processing operations have also been developed. Today it is apparent that maintaining the same form of inspection in all processing plants, regardless of their product lines or procedures, is no longer the most efficient or effective use of inspection resources.

The level of inspection in all plants would not automatically be reduced under the proposal. Rather, the intensity of inspection would be

determined based on certain criteria. Factors to be considered by the Secretary in determining the level of inspection needed would include: the nature and frequency of the company's processing operations, the adequacy and reliability of its product monitoring systems, its history of compliance with inspection requirements, and other factors the Secretary deems appropriate.

### **Interstate Shipment of State-Inspected Product**

In July 1983, USDA testified before a Senate subcommittee on a bill to permit the interstate shipment of meat and poultry inspected by State inspection programs. Present law prohibits its distribution across State lines.

The 1906 Federal Meat Inspection Act and the 1957 Poultry Products Inspection Act required Federal inspection of meat and poultry intended for distribution in interstate and foreign commerce. Under these laws, States were not required to inspect meat and poultry products intended for distribution in intrastate commerce.

However, the 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act amended these laws by requiring States to develop and effectively enforce requirements for the inspection of meat and poultry products distributed in intrastate commerce that are "at least equal to" requirements of the Federal program.

The Department believes that the States with inspection programs have proven their ability to enforce inspection standards equal to those at the Federal level. The legislation would correct the inequities in the current laws without reducing the level of protection provided consumers.

Under the proposal, State-inspected products would be permitted to move in interstate, but not foreign commerce. In addition, State-inspected products moving in interstate commerce would be required to meet Federal requirements for marking, labeling, packaging, and ingredients.

### **Stronger Leadership in Import Inspection**

During 1983, FSIS built on earlier improvements in its import inspection program. On July 27, FSIS testified on these improvements before the House Agriculture Subcommittee on Livestock, Dairy, and Poultry.

The oversight hearings followed the General Accounting Office's (GAO) June 15 final report on its 1982 review of the import inspection program. GAO auditors visited 82 plants in several countries, studied administrative aspects of both the domestic and foreign inspection programs, and visited 10 major U.S. ports-of-entry. The GAO found that the overall quality of foreign exporting plants has improved since its 1972 audit. The report identified problems in foreign program review, control of refused-entry products, and port-of-entry inspection, including training and supervision--but found no significant health implications. FSIS improvements addressed these program areas.

### **Strengthened Training and Supervision of Import Inspectors**

FSIS took several actions in 1983 to strengthen training and supervision of import inspectors. The inspection manual for import inspectors was revised to more clearly define minor, major, and critical defects in imported canned and packaged products. A new formal training program for import inspectors



and supervisors covers all aspects of import inspection, including the classification of defects, completion of forms, and "skip-lot" inspection. Late in the year, FSIS began a training program on the proper examination of import documents. The Agency also held several "correlation" sessions for import inspectors, to assure that inspection requirements are applied consistently.

#### **Port-of-Entry Inspection**

In 1979, FSIS began using the Automated Import Inspection System (AIIS). AIIS uses a statistical random sampling plan to determine the examinations (for example, net weight) conducted on each lot of products, depending on the plant's compliance history and the nature and volume of product. When a plant first exports products to the United States, each lot in the shipment is inspected. After a certain number of consecutive acceptable lots have been imported within a specific period of time, plants may be switched to "skip-lot" sampling plans, so named because not every lot of product requires full inspection. Inspection intensity increases whenever a lot fails inspection or no products are offered for inspection within 180 days. In its 1983 report, GAO recommended revising the inspection regulations to specifically authorize the use of skip-lot sampling.

The Agency is drafting a proposal to reflect its use of AIIS, to authorize skip-lot sampling, to clarify that inspectors should examine all lots for general condition and proper labeling, and to instruct inspectors to override skip-lot assignments if they suspect a violation.

In 1983, FSIS eliminated the prestamping of products with the inspection seal before they have received full

inspection. Even though this was done under strict controls, the possibility existed that uninspected products could illegally enter U.S. commerce. GAO commented in its June 1982 report that eliminating prestamping increases the time required for inspection, increases product handling by employees in cold storage facilities, increases congestion at loading docks, and might reduce the quality of imported products. Nevertheless, FSIS believes that this change is necessary to tighten import inspection controls.

#### **New Test for Species Identification**

In October, import inspectors began using a simple, fast, inexpensive, and accurate species verification test. Called "ORBIT"--for Overnight Rapid Beef Identification Test--it gives results within a day. The test costs about \$3 and takes 20 to 26 hours to obtain results. With traditional laboratory testing, it costs \$30 or more to mail each sample and one to two weeks to collect, ship, and test it. If ORBIT indicates a sample is not from beef or another bovine animal, the inspector sends it to an FSIS laboratory for additional testing.

The new test saves time and money for both the inspection service and the industry. Previously, entire shipments had to remain in freezers awaiting test results from the laboratories.

#### **Refused-Entry Procedures**

In April, FSIS published a final rule tightening procedures for controlling and disposing of refused-entry meat and poultry products. The Agency is aware of no instances of misdirected or misidentified products, but will continue to monitor this high-risk area closely.

The rule formalizes and strengthens procedures adopted in the spring of 1982 after the discovery that boneless



meat from Costa Rica had entered U.S. commerce after it was refused entry into this country. The new rule keeps refused products under USDA security until they are either destroyed, converted to nonhuman food use, or exported. Formerly, jurisdiction over refused products fell to the U.S. Customs Service after USDA inspectors had completed the necessary forms. The rule also requires the owner or consignee of the products to take action within 45 days, after which USDA will destroy the products for human food use.

### **Foreign Program Review and the 1981 Farm Bill Requirements**

In 1983, FSIS continued redirecting the review process from an emphasis on individual plants toward the reliability of a country's regulatory system as a whole. This focus allows the Agency to concentrate inspection resources where the risk is highest. FSIS now evaluates country controls in seven basic risk areas: residues, disease, misuse of food additives, gross contamination, microscopic contamination, economic fraud, and product integrity (compliance).

Residue violations detected at port-of-entry declined dramatically between 1979 and 1983. In 1983, only 7 residue violations were detected through port-of-entry monitoring, compared with 60 in 1979. The Agency attributes this decline to its "system" review approach and upgraded residue testing.

During 1983, FSIS conducted special program reviews of major exporting countries to meet requirements of the 1981 Farm Bill. This law amended the Federal Meat Inspection Act to require equal inspection standards for imported and domestic products, particularly in species verification and residue testing programs. FSIS issued regulations on February 10 to implement the provisions of the Farm Bill.

In July, FSIS notified 23 countries that, if specific deficiencies were not corrected by January 1, 1984, they would be removed from the list of countries eligible to export to the United States. Six of the countries failed to correct the deficiencies and subsequently lost their eligibility to export.

Some countries had to make only slight improvements in their residue testing programs, such as testing for a compound in the organ or tissue in which that particular residue would concentrate. Others expanded their programs to test for new compounds, which required new equipment, extensive personnel training, and laboratory upgrading.

Some countries had extensive security measures to prevent species violations; therefore, FSIS determined they satisfied Farm Bill requirements. Other countries, however, had to implement laboratory tests for species verification.

### **Czechoslovakia**

On April 29, Czechoslovakia lost its eligibility to export meat products to the United States due to its failure to prevent illegal levels of polychlorinated biphenyl (PCB) residues in meat products. The residues were detected in two shipments after routine residue sampling at port inspection. These products were refused entry, and shipments from the three Czechoslovakian plants certified for export were immediately halted. All products awaiting entry or in transit were held at the port for testing. Products already distributed were not recalled, because previously imported products had been thoroughly tested for residues.

Czechoslovakia subsequently conducted an intensive investigation that led to modifications in its PCB control and sampling procedures. Czechoslovakia was unable to trace the PCB problem to

a single source after extensive residue testing of livestock, meat products, and feed. The country plans to ban PCB production in 1984 and to implement extensive residue testing of meat products destined for export.

FSIS officials reviewed the entire inspection program during a fall visit to Czechoslovakia. The Agency has determined that the new Czechoslovakian PCB testing produces results equivalent to those of USDA and that the country has adequate inspection controls to prevent a recurrence of the PCB problem. In December, FSIS restored the country's eligibility to export to the United States.

## **Controlling Residues in Meat and Poultry**

### **The Residue Avoidance Program**

In 1981, FSIS and USDA's Extension Service (ES) began working with producer organizations to develop a new approach to the problem of drug and other chemical residues in animals --prevention. The approach is modeled after successful efforts in the past, which showed that a plan that combines cooperative education programs with enforcement is more effective than enforcement alone. The Residue Avoidance Program aims to encourage producers to make prevention a part of all stages of animal production.

In 1982 and 1983, FSIS transferred a total of \$2.4 million to ES for projects carried out by land grant colleges in 31 States. The program now funds 49 projects, designed to expand knowledge on animal drugs, agricultural chemicals, and the extent and nature of residue problems. Researchers are studying livestock production systems to determine the critical points where contamination

can occur and to develop farm management practices to avoid residue problems. In addition, FSIS and ES are collaborating with producer organizations on educational efforts to introduce residue avoidance concepts to all farmers.

After two years experience with the Residue Avoidance Program, it is clear to FSIS that: (1) some producers are still unaware of how their practices can lead to residue problems; and (2) producers want information about how to avoid residues.

### **Drug Residues in Veal Calves**

Over the past several years, FSIS has noted a continued high incidence of violative antibiotic and sulfa residues in calves sent directly to slaughter shortly after birth. In the Northeast and North Central United States--the regions with the greatest problem--the number of violations in calves jumped from 450 in 1981 to 1500 in 1982. There were 826 violations during the first three quarters of 1983.

It is generally believed that the problem occurs when a dairy farmer routinely administers drugs to newborn calves to prevent disease. Those calves not kept for herd replacement are usually sold through auction markets within a week of their birth. Calf buyers then purchase the calves and send them directly to slaughter. This does not allow for a drug withdrawal period and leads to violative drug residues at slaughter.

The Residue Avoidance Program has funded three projects that specifically address the problem of illegal drug residues in newborn calves. The projects focus on drug treatment, farm management practices, and producer education programs. FSIS hopes that these projects are successful in significantly reducing the violation rate.



### **Residue Capability Document**

FSIS has compiled a convenient reference that lists the drugs and chemicals the Agency looks for in meat and poultry, and the criteria used in deciding which compounds should be included in its monitoring program. The document also identifies analytical methods used by FSIS and the violative level for each chemical and drug.

### **Cooperative Residue Agreements**

The cooperative residue agreement between USDA and the National Broiler Council continues to serve as a model for agreements with individual companies. Under such an agreement, when company-conducted testing suggests that a residue problem may be present, the company informs FSIS--before birds are slaughtered. Then, FSIS works with the company to uncover the source of the problem. The agreements can alert FSIS of potentially widespread problems before products have entered consumer channels.

Based on the success of these agreements in the poultry industry, USDA is developing a similar agreement with a large beef cattle producer.

### **On-the-Farm Test for Residues**

Farmers and veterinarians can now test live cattle for antibiotics before they leave the farm with a simple urine test developed by FSIS. Called LAST, for Live Animal Swab Test, it is adapted from the Swab Test On Premises (STOP) test used by in-plant inspectors to check carcasses for antibiotics. This year, USDA distributed nearly 20,000 copies of a handbook that provides step-by-step instructions for performing the test and interpreting results. FSIS developed the test primarily for use with dairy cows, but it now is being used for beef cattle as well.

### **New Screening Test for Fancy Veal Calves**

In March 1983, after a month-long investigation, FDA sought a court injunction against four producers of fancy veal who used the illegal growth promotant diethylstilbestrol (DES). FSIS condemned 93 fancy veal carcasses from one of the four producers. Under a consent decree approved by the court, the producers agreed to abide by a sampling plan for calves still on the farm and to destroy all lots when DES was found. Four lots had to be destroyed because of adulteration with DES.

To determine whether DES use was more widespread, FSIS surveyed fancy veal calves from April through September. No additional evidence of DES use was uncovered. In the survey, FSIS pathologists used a new screening technique which is much faster and costs half as much as traditional chemical tests for DES. Using the technique, pathologists can quickly identify cell changes in prostate tissues from bull calves treated with DES or other estrogenic compounds.

### **Other Tests for Residues and Adulteration**

Approximately 20 new or improved laboratory tests were introduced to screen or analyze meat and poultry samples for residues and adulteration. These include tests for triazines, a class of herbicides; ivermectin, a drug used to treat scabies; and the antibiotic tetracycline.

### **New Scientific Tests**

FSIS continues to develop quick scientific tests that can be done by inspectors in the plant or at the port. In addition to ORBIT (Overnight Rapid Beef Identification Test), FSIS has developed a simple test that allows inspectors to test cooked roast beef for safety, and imported canned corned

beef for flat sours (spoilage without gas formation and can swelling) at port-of-entry.

### **Roast Beef Test**

This simple test determines whether the internal temperature of roast beef reached the required 145° F. during cooking. The test can be used even one day after meat was cooked.

The inspector takes a small sample from the center of the meat and tests it with hydrogen peroxide and a neutral baby shampoo. If the meat was undercooked, a catalase enzyme still active in the meat breaks down the peroxide, releasing bubbles.

### **Test for Imported Canned Corned Beef**

The "flat sours" test is designed to give inspectors concrete evidence to back up their initial detection of off-odor canned meat. The problem occurs when canned meats have been improperly handled--either by inadequate cooling at the plant or by being left in a hot warehouse or in the sun. The test is not needed for domestic product, which is processed and cooled efficiently, and stored and transported at lower temperatures.

The flat sours test detects the bacterial catalase enzyme. FSIS is planning to use the test, along with inspectors' observations, in a survey of imported canned corned beef. Inspectors can perform the speedy test with hydrogen peroxide. The appearance of bubbles indicates there may be bacterial adulteration. When this occurs, the opened can and unopened samples are sent to an FSIS laboratory for more testing.

### **Laboratory Improvements**

Agency scientists are also working to assure the quality of analyses in the three FSIS field laboratories and the nearly 270 private laboratories

accredited to perform certain analyses for FSIS.

During 1983, FSIS made 163 onsite reviews of accredited laboratories, as compared to 35 the previous year. Improved Agency evaluation has helped correct deficiencies in laboratory performance.

Also, FSIS field laboratories have implemented quality assurance plans for nine new analytical procedures. These plans provide FSIS with tools to ensure that analytical results are reliable. The plans also call for training of FSIS analysts, who must be able to correctly analyze samples before being accredited to perform specific analytical procedures. Quality assurance is essential for laboratories in a regulatory Agency because analyses are used to determine compliance with regulations.

FSIS laboratories also are working to apply new technology that speeds testing. For instance, FSIS is testing a new technique--slurry atomization analysis--that simplifies the preparation of samples of processed meat and poultry products being analyzed for sodium, potassium, and calcium.

FSIS scientists are continuing to develop procedures that make it possible to check one sample for several residues to expand the Agency's capabilities for residue testing.

### **Emergency Programs**

Monitoring and recalling meat and poultry products that pose potential health or safety risks to consumers is one of FSIS' more critical mandates. Once FSIS is aware that a problem



exists, Agency officials immediately test the suspect product to determine the possible health hazards, and, when necessary, recall the product.

During the past year, FSIS adopted a new recall directive that more closely aligns Agency recall procedures with those followed by the Food and Drug Administration. Under the new directive, recalls are classified by the potential health hazard posed by the suspect meat or poultry products. The classification then determines the extent of the Agency's response in locating and removing the product from distribution.

One emergency action in 1983 involved the recall of 13,000 pounds of salami in nine States after FSIS inspectors found glass fragments both in a spice mixture added to the meat and in the meat itself. In two separate incidents, FSIS recalled canned stew and chili after swelling in some of the cans indicated potential health risks from underprocessing. In addition, a special FSIS monitoring program resulted in recalls of cooked corned beef and roast beef from three States after laboratory tests showed evidence of salmonella.

In response to media reports that some of the Nation's food supply contained dangerous levels of ethylene dibromide (EDB), FSIS undertook a sampling program to determine if this harmful chemical substance was, indeed, a threat to consumers eating meat and poultry products. The Agency, however, found no EDB contamination that warranted concern.

## **Exports**

To facilitate the export of U.S. meat and poultry products, FSIS has added export coordinators to its North

Central, Southeastern, and Southwestern meat and poultry inspection regional offices. The Agency is also hiring coordinators for its Western and Northeastern regions. The coordinators serve as a liaison between the Agency and the meat and poultry export industry.

The Export Coordination Staff also conducted a study to examine the flow of certified product through U.S. port facilities. The study was designed to seek ways to improve the export certification process and the acceptance of U.S. meat and poultry products by foreign countries.

Because the Middle East offers a strong potential for expanded U.S. meat exports, FSIS stationed a staff officer in Saudi Arabia for 90 days. While there, he discussed U.S. inspection procedures, the training of foreign inspection personnel, and the feasibility of permanently stationing a staff officer in the region to ensure a continued flow of product to the area.

## **Streamlining Label Approval**

On June 1, FSIS streamlined the approval of meat and poultry product labels by granting label approval authority to chief inspectors in meat and poultry plants. Previously, some 120,000 labels were approved in Washington each year.

The inspector-in-charge can now handle most routine label approvals, including minor changes to already-approved labels. Plant management simply gives the inspector a copy of such labels before putting them into use. The Washington staff, however, still provides labeling expertise on more complex issues.



Onsite approval--which normally takes less than an hour per label--is a time and money saver for both industry and Government. It eliminates paperwork and the 10-day delay formerly encountered when labels were sent to Washington for approval.

The new system is voluntary, and packers retain the right to appeal the inspector's decision to Washington.

## **Sodium**

Sodium reduction is a difficult issue for meat and poultry producers. Salt and other sodium compounds are well suited for use in these products as preservatives and flavorings. Often it is difficult to find substitute compounds to perform these critical functions.

But since experts now generally agree that some people can minimize the risk of high blood pressure by reducing sodium intake, the meat and poultry industry is developing new lower sodium products. To assure continued progress in this area, FSIS has formed a special sodium task force to work closely with industry and other Government agencies in designing sodium policy.

FSIS is also carrying out a four-point program to:

- Encourage industry to develop new, safe, lowered sodium products;
- Encourage more sodium labeling;
- Monitor the sodium content of products under FSIS jurisdiction; and
- Provide information to the public about sodium.

FSIS is monitoring the sodium content of nine high-consumption product classes of meat and poultry products. Preliminary measures of the sodium in

these products will provide baseline data against which future sodium reduction can be gauged.

FSIS is also working to educate consumers about the relationship between sodium and health. FSIS and the Food and Drug Administration have developed a "salt awareness" public information program including the popular "Sodium... Think About It" booklet, TV and radio public service announcements, and a five-city bus and subway campaign.

## **Proposed Pizza Standard, Labeling of Cheese Substitutes**

On August 5, FSIS proposed to revise the standard for meat pizzas and the labeling requirements for cheese substitutes in pizzas and other meat and poultry products in which cheese is a characteristic ingredient. FSIS later extended the comment period to April 2, 1984, based on several requests for more time to make studies and prepare comments. At year's end, the Agency had received over 2,000 comments on the proposal.

The proposal applies to pizzas prepared in federally inspected meat and poultry plants. It would not affect nonmeat pizzas under the jurisdiction of the Food and Drug Administration (FDA), nor pizzas prepared by and sold in pizzerias and other retail outlets generally under the jurisdiction of State and local authorities.

The proposal would clarify that meat pizzas other than sausage pizzas must contain at least 15 percent **cooked** meat (a few processors have been using raw meat). Pizzas with less than the required amount of meat could be approved with labeling clearly differentiating them from standardized meat pizzas. For example, "Pizza with six percent sausage; this is not 'sausage

pizza,' which contains 12 percent sausage."

The proposal also would adopt FDA definitions for "cheese" and would require meat pizzas to contain at least six percent natural cheese and another six percent that could be cheese, cheese substitute, or imitation cheese--singly or in combination. New labeling would be required to indicate the presence of cheese substitutes or imitation cheeses in products in which natural cheese is an expected ingredient.

### **Proposed Protein Requirements for Cured Pork**

FSIS is considering comments received in response to its November 10, 1982, proposal to regulate the amount of added water in cured pork products by requiring specified levels of protein. The proposal would establish minimum protein requirements for the majority of cured pork products now being marketed.

FSIS now restricts the amount of added water--in the form of curing solution--in cured pork products. But current regulations do not take into account new types of pork products made possible by recent advances in food technology and changing consumer tastes.

Under the proposed regulation, each class of pork product would have a different minimum protein requirement. Because the relative protein levels decrease as more water is added, a minimum protein requirement would establish an approximate maximum permissible added water level.

A comprehensive sampling program conducted by FSIS inspectors would ensure enforcement of the minimum protein requirements. The sampling program would rely primarily on

statistical analysis of laboratory data.

### **Salmonella**

In July, FSIS initiated a two-year monitoring and surveillance program for sampling cooked roast beef and corned beef in 300 plants nationwide. It replaces the sampling program established in 1982 in response to multiple outbreaks of salmonella in the Northeast region.

The Agency continues its educational campaign for plant operators begun in 1982, stressing the importance of plant sanitation and safe handling practices in reducing the incidence of salmonella. Educational materials are also available for FSIS inspectors and workers in delicatessens, cafeterias, restaurants, and similar retail outlets handling delicatessen meats.

Also in 1983, FSIS finalized processing requirements for cooked corned beef, cooked beef, and roast beef in federally inspected plants to reduce the potential for salmonella contamination. The requirements slightly modify an interim rule implemented in July 1982 that tightened requirements for these products.

### **Meat and Poultry Hotline**

During 1983, the Meat and Poultry Hotline (formerly known as the Consumer Response System) handled 1,674 inquiries. The Hotline gives the public immediate access to FSIS representatives who can respond to complaints or answer questions about the wholesomeness, labeling, and safe handling of meat and poultry products. Only seven percent of the total inquiries received were product complaints; the remainder were requests for information. Most questions were about meat and poultry safety.



During the past year, FSIS initiated a national information campaign to publicize the Hotline to consumers and consumer affairs professionals. As a result, the number of consumers using the service doubled, and total inquiries steadily increased. Major users of the hotline during 1983 were consumers (53 percent of all inquiries) and industry (19 percent). FSIS plans to continue its campaign into 1984, and expects the number of inquiries to continue to rise.

Last spring, FSIS surveyed past Hotline users to determine how they felt about the service they received. Ninety-eight percent of those surveyed said they would contact the Hotline again and would recommend the service to others. In addition, the Hotline was recommended in several newspapers across the country, and endorsed by **Consumer Reports**.

The public can reach the Meat and Poultry Hotline by calling (202) 472-4485 (not a toll-free number), or by writing to: Meat and Poultry Hotline, Food Safety and Inspection Service, USDA, Room 1163-South, Washington, DC 20250.

### **Children's Poster Contest**

In 1983, elementary schools nationwide received materials to participate in FSIS' fourth annual National Food Safety Poster Contest. This year's theme, "Summertime Food and Fitness," is designed to teach children the importance of food safety and physical fitness, especially during the summer months when many meals and activities take place outdoors. This year, the contest is part of USDA's Food and Fitness Campaign.

Instructional kits, developed for use by some 76,000 public and private schools, help teachers explain the

basic principles of summertime food safety and physical fitness. After teachers cover the material with their classes, students create posters to show what they have learned. The winners of the contest will be announced in May.

Every year nearly 300,000 children and young people contract food poisoning. Most of these problems result from improper handling of food after it is purchased. With more and more young people taking on food shopping and food preparation responsibilities, it is important to teach them good food safety habits at an early age. The children's poster contest is an essential part of the Agency's continuing commitment to educate the public about keeping food safe.

### **Continuing Education**

As the meat and poultry industry continues to increase its rate of production through the use of improved scientific techniques and sophisticated technologies, FSIS must increase the efficiency of inspection while maintaining its effectiveness. The Continuing Education Program augments the Agency's training program, enabling employees to better handle emerging issues and carry out their public health protection responsibilities.

Based on an "open university" concept, the new training program offers courses in six areas relevant to the Agency's mission. These areas are: (1) Public Health and Preventive Medicine, (2) Food Animal Production, (3) The Sciences, (4) Quality Control, (5) Food Science and Technology, and (6) Management Science. Within these six "schools" are over 130 programs of study, ranging from Food Standards and Labeling to the Communication Process in Management. Many of these

programs were specifically designed to meet Agency needs.

The Continuing Education Program enables employees to choose from among nontraditional learning opportunities within the Agency and traditional instruction at colleges or other training institutions. Opportunities for guided individual study are also available. Curriculum plans and a course catalog have been created by Agency professionals who serve as directors of the schools.

In 1983, over 450 employees attended six orientation sessions--at their expense and on their time--to learn how to participate in the program. The Continuing Education Program also held a video teleconference during the summer. This conference, which was viewed in six different locations by over 350 employees, included workshops on Foodborne Disease, Adult Learning, Quality Systems, and Dynamics of Supervision. A second video teleconference was presented in December.

## **Emergency Preparedness**

Since 1980, FSIS has assumed all responsibilities for radiological emergency planning and preparedness functions assigned to the Department.

In 1983, FSIS continued to support the expanded Federal Radiological Emergency Preparedness Program. In addition to commercial nuclear power plants, the program now covers incidents and accidents involving other licensed reactors and facilities, nuclear weapons, transportation, sabotage, terrorism, space satellites, and other related areas. This support has included: reviewing and commenting on numerous State, county, and local plans; participating as Federal evaluators

at scheduled exercises of State plans; serving on the Federal Radiological Preparedness Coordinating Committee and related subcommittees; and directing the USDA preparedness and alert activities during Earth reentry of the USSR Satellites Cosmos I and II.

Also in 1983, FSIS revised the USDA Radiological Emergency Preparedness and Response Plan in accordance with the newly issued Federal Emergency Management Agency Planning Guidance. The revised draft plan will be tested in the spring of 1984 at the Federal Radiological Emergency Response Plan Field Exercise. Subsequently, the Plan will be finalized and made a part of the Federal Master Plan, which will outline Federal responsibilities in the event of a nuclear accident or incident, and will satisfy Public Law 96-295.

FSIS has also participated in the planning, development, and execution of national defense exercises and exercises relating to peacetime nuclear incidents. In addition, the Agency has continued its leadership role with the Food and Agriculture Working Group, and the Civil Defense Working Group, Emergency Mobilization Preparedness Board. FSIS also contributed to the development of the Earthquake Emergency Preparedness Planning Guidance as a member of the interdepartmental Earthquake Preparedness Working Group.

## **Advisory Committee on Meat and Poultry Inspection**

In April, USDA's Advisory Committee on Meat and Poultry Inspection met with FSIS officials in Washington. The Committee discussed current policy issues affecting FSIS, including changes for cured pork products, discretionary inspection in meat and poultry processing plants, residue control, poultry post-mortem inspection,

the removal of kidneys from mature poultry, ground pork standards, and the 1984 budget.

The 17 members of the Committee, appointed by the Secretary of Agriculture in 1981, represent scientific and public health organizations, Federal and State government agencies, academic circles, and various private interest and trade groups.

As required by law, the Advisory Committee counsels USDA on matters affecting meat and poultry inspection programs. Serving as an important link with outside groups, the Committee meets on a regular basis with FSIS officials to discuss proposed regulations and other issues. The Committee's charter was established in 1971 and later reestablished in 1978.





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